

## Tagliatelle with mushrooms

35 min 

2 

4 

8 min 



### Ingredients

250 g (9 oz.) Schär Tagliatelle, 40 g (1½ oz.) dried mushrooms or 400 g (14 oz.) fresh mushrooms, 40 g (1½ oz.) grated Parmesan cheese, 1 clove garlic, 1/2 cup white wine, 2 tablespoons olive oil, 1/2 cup water, 3 tablespoons tomato purée, salt to taste

### Method

If you are using dried mushrooms, soak them in lukewarm water for one hour first. Drain the mushrooms, dry them and chop them (not too finely) together with the clove of garlic. Heat the oil in a pan, add the mushrooms and garlic and cook over medium heat for 5 minutes. Add the white wine and the water. When the liquid has evaporated, add the tomato purée. Cook over medium heat for about half an hour. Boil the pasta in plenty of salted water, then drain and place in a serving bowl. Add the mushroom sauce and sprinkle with grated Parmesan cheese.

