



Gorgonzola & Mushroom Casarecce

Paired With Chambourcin Reserve 2015

Ingredients

- 1 packet of casarecce pasta
- 5tbs olive oil
- 4 large cloves of garlic finely chopped
- 10 swiss brown mushrooms sliced
- 100g gorgonzola
- 2tsp sugar
- Squeeze of lemon juice
- 2tbs butter
- Handful of roughly chopped walnuts
- Handful of parsley
- Sprinkling of parmesan
- Salt and pepper

Preparation

- Heat the olive oil in a nonstick medium sized pan and add your garlic. Fry for 2-3 minutes on a low heat, stirring around.
- Add the mushrooms & sauté for 10 minutes
- Then, pour in 2/3 cup of water and your gorgonzola. Stir through gently until the cheese has melted and leave to simmer while you get your pasta on.
- While your pasta is cooking, add the walnuts, lemon juice, sugar, butter, parsley and salt and pepper to your sauce. Taste and make sure you are happy with the salt/acidic balance.
- Add your cooked pasta to the sauce and stir around making sure all those liquids are soaked up.
- Serve with a little sprinkling of parmesan and eat up!