



**READY TO COOK**  
BY HARRIS FARM

CREATE THIS MEAL WITH...



**NEW BARILLA AL  
BRONZO RANGE**

# SPAGHETTI WITH CREAMY MIXED MUSHROOMS AND TRUFFLE PECORINO



PREP  
**10 min**



COOK  
**15 min**



SERVES  
**4**

## INGREDIENTS:

- > 1 Brown Onion
- > 2 Garlic Cloves
- > 200g Swiss Brown Mushrooms
- > 150g King Oyster Mushrooms
- > 150g Oyster Mushrooms
- > 300ml Cream
- > 400g Spaghetti
- > 200g Truffle Pecorino

## WHAT YOU'LL NEED FROM YOUR PANTRY:

- > Olive Oil
- > Salt and Pepper
- > 50g Truffle Paste (Optional)

# METHOD - GET COOKING!



**1** Bring a large pot with salted water to a boil.

Cut the **Swiss brown mushrooms** into quarters, the **king oyster mushrooms** into thin slices and **tear** the **oyster mushrooms** in half. **Dice** the **onion** and **finely slice** the **garlic**. **Set all ingredients aside.**

**2** Bring a large pan to high heat and drizzle with **olive oil**. **Cook** the **onions and garlic** for 3 minutes **until golden**. **Remove** from the pan and **set aside**.

**Drizzle more olive oil** to the pan and **sauté** the **Swiss brown and king oyster mushrooms** for 3 minutes. Then **add** the **oyster mushrooms** and **cook further** for 2 minutes **until golden**.

**3** **Add** the **onion and garlic back to pan**. **Add** truffle paste if preferred and stir through well. **Season** with salt and pepper. **Add** the **cream and bring to the boil**. **Turn down heat** to low and **cook** for 5 minutes, **stirring occasionally**.

**Cook pasta** as per packet instructions. **Drain well** and **toss through** with the **creamy mushroom truffle sauce**.

**4** **Serve** creamy mushroom spaghetti hot, **garnished** with fresh **truffle pecorino**.

## CHEF'S TIPS FOR COOKING AND LEFTOVER...

- Add truffle paste for extra flavour.

For more recipe ideas, check out our website: <https://www.harrisfarm.com.au/recipes>



## FEEDBACK OR QUESTIONS?

Shoot us an email at:  
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