

Buckwheat pasta spirals with mushroom and cooked prosciutto

Start a journey to experience new flavours and tantalise your tastebuds with a meal that can be prepared in less than 20 minutes and would be the envy of any gourmet chef. Try this exotic combination of buckwheat pasta with sensational mushroom sauce. The delicate flavours complement each other perfectly whilst the distinct nutty flavour of buckwheat will excite the palate to a new experience and diverse nutrition.

Ingredients:

250g (8.8 oz) pack ORGRAN buckwheat spiral pasta
30g butter
1 onion, finely chopped
3 cloves garlic, crushed
100g gluten free cooked prosciutto, julienned
300mL thickened cream
200g sliced fresh mushrooms
1 teaspoon fresh basil leaves, chopped
freshly ground black pepper



Directions:

Pasta

Bring a large pot of salted water to the boil. Add ORGRAN buckwheat pasta spirals and cook for 8 to 10 minutes or until al dente; drain under warm running water to stop further cooking and set aside. (Best to cook pasta & sauce simultaneously to avoid pasta going cold.)

Sauce

Meanwhile melt butter in a pan over medium heat. Cook and stir onion, garlic, and mushrooms in butter until tender. Reduce heat, and slowly stir in cream. Continue cooking until sauce has thickened, add prociutto and basil, and simmer for 10 more minutes.

Place cooked pasta on warm dishes and top with the cream sauce.

Serves 4

This is a great main meal on its own or if you are feeling creative

- Serve with braised beef and gravy, sautéed mushrooms and baked potato
- Garnish dish with cashew halves.
- Serve with a mellow red wine such a Merlot