

Mushroom Sauce



Ingredients (for 4 persons)

500g Cep or Porcini mushrooms	200g pasta water
2 sprigs of fresh thyme	150g butter
1 sprig of fresh rosemary	Sea salt
2 leaves of sage	Black pepper
1 garlic clove	2 tbs extra virgin olive oil
180g white wine	

Instructions

1. Slice the mushrooms into 1cm thick slices and place them in a large pan over medium heat.
2. After 1 minute, add the olive oil and toss the mushrooms a couple of times. Continue roasting the mushrooms without touching the pan for 3-4 minutes.
3. After 4 minutes, pour in the white wine and let the alcohol evaporate. Add the butter, garlic, and the herbs to the pan.
4. Add the pasta water and cook for 10 minutes, until the sauce becomes nice and creamy. Season with salt and pepper to taste.
5. Remove the herbs from the sauce and mix it with cooked pasta.



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