

PLANT-BASED PAIRING: DOMAINE RICARDELLE DE LAUTREC ROBERT NATURE RANGE

Grape variety: Caladoc

This Languedoc-Roussillon Red wine is a match made in heaven with this dish. Bon appétit!

MUSHROOM PASTA RECIPE BY FRANCES GONZALEZ



Ingredients

- 6 oz long pasta - spaghetti, fettuccine
- 1 14 oz mushrooms, sliced
- 3 tbsp vegan butter
- 1 tbsp olive oil
- 2 garlic cloves
- 1/2 tsp each salt and pepper
- 1/2 cup vegan grated parmesan cheese
- 1/2 tablespoon of garlic powder

TO SERVE

- microgreens (optional)

Instructions

1. Bring a large pot of salted water to a boil. Add the pasta into the pot when you start cooking the mushrooms.
2. Cook pasta per packet instructions minus 1 minute. RESERVE 1 mugful of pasta cooking liquid, then drain pasta.
3. Melt half butter and all oil in a large skillet over heat.
4. Add mushrooms and cook until water has leached then evaporated, and the mushrooms start to turn golden around edges - around 5 minutes.
5. Halfway through cooking, add salt & pepper.
6. Add garlic and remaining butter, cook for 2 minutes.
7. Add pasta, about 3/4 cup of reserved pasta water, and parmesan. Toss gently or until the water reduces and thickens into a saucy glaze that coats the pasta. If the pasta dries out, add more pasta water.
8. Taste and add more salt and pepper if needed.
9. Remove from stove and serve immediately, garnished with fresh microgreens and parmesan cheese.