

# Mushrooms with spaghetti



Serves 4 hungry people

## INGREDIENTS | PASTA

600g strong plain flour  
3 eggs + 3 egg yolks  
about 180 ml room temperature water

## INGREDIENTS | MUSHROOM PASTE

800g of your choice of mushrooms from Willunga Farmers Market, trimmed as necessary  
100 ml extra virgin olive oil, plus extra to cover left over paste  
4 golden shallots, diced  
4 cloves garlic, finely chopped  
3 sprigs oregano, leaves picked  
3 sprigs thyme, leaves picked  
4 cloves garlic, finely chopped  
1 tablespoon fine salt  
125 ml dry white wine  
50ml red wine vinegar

Note this will make about enough for a second meal and to fill (roughly) a 250ml jar. The paste can be kept in the fridge for about 3 months in an airtight jar, with a little olive oil drizzled over the top to create an airtight barrier.

## METHOD | PASTA

To make the pasta dough, mix together the flour, egg and yolk in a food processor by pulsing a few times to combine, then gradually add enough water to make a stiff dough – you may need up to about 180 ml.

Place the dough in a lightly floured bowl and cover with plastic wrap. Leave to rest at room temperature for an hour.

Divide the pasta dough into two or three pieces. Shape each one into a ball, dust lightly with flour and flatten slightly with the palm of your hand. Roll the dough until it's about 1cm thick. Lightly flour the rollers on a pasta machine and roll the dough through each setting, gradually working down to the finest setting and re-flouring as required if the dough starts to grab on the rollers. Stack the rolled dough between sheets of baking paper, cover with a tea towel sprayed lightly with water and leave to rest for 20 minutes.

When ready to cook, a large pan of lightly salted water on to boil for the pasta. Lightly flour the dough in preparation for cutting with the fine spaghetti cutter on your pasta machine. As soon as the water is boiling, throw the lot in to cook for 1 minute.

Drain the pasta well and fold through the mushroom paste before serving.

## **METHOD | MUSHROOM PASTE**

Start by either pulsing the mushrooms in a food processor or dicing very finely.

In a large frying pan, heat the olive oil over medium heat then add the shallot and garlic, fry until fragrant and glassy. Add all the mushrooms and sauté for about 10 – 15 mins; the mushrooms will become highly aromatic. When the mushrooms are cooked add the salt. Deglaze the pan with the wine and then the vinegar and continue to cook until the liquid has evaporated. Add the herbs and fold through before removing from the heat.

Stir through half the mixture with the cooked pasta and transfer to bowls before serving.

Transfer the remaining mixture to your sterilized glass jar (see above).