

Foodie Friday's

Let's Cook with Chef...Mark Rowe

Mushroom Stroganoff

| Ingredients | Method | Time |
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| <p>1 red onion 1 garlic clove 5g thyme 2 tsp paprika 1 vegetable cube 190g linguine 250g mushrooms 1 pot of crème fraiche 1-2 tbsp butter All purpose Olive oil pepper</p> | <p>Peel and finely slice red onion Heat a large wide based pan (preferably non stick) with a drizzle of olive oil and 1-2 tbsp butter over a medium heat Once melted, add the sliced onion with a pinch of all purpose and cook for 10 minutes until soft While the onion is cooking, boil a kettle Peel and finely chop or grate the garlic Cut the mushrooms into quarters Strip the thyme leaves from their stems and chop them finely, discard the stems Add the chopped garlic, mushrooms, half of the chopped thyme to the pan (save the rest for later) Season with all purpose and a generous amount of pepper Spread the mushrooms out as much as possible and allow to cook without stirring for 5-10 minutes or until caramelised Meanwhile add the linguine to a pot of boiled water with a oil and bring to the boil over a high heat Cook the linguine for 8-10 minutes or until cooked with a slight bite Once done, drain the linguine, reserving a cup of the starchy pasta water While the pasta is boiling dissolve the stock cube in 200ml boiled water and mix well Combine the remaining chopped thyme, the crème fraiche and a generous amount of pepper in a separate bowl and mix well – this is your seasoned crème fraiche Add half of the vegetable stock to the pan, increase the heat to medium high and cook until the stock has completely absorbed Add the remaining smoked paprika and stir well Add drained linguine to the pan Add remaining stock, and cook until reduced and thickened in consistency, then add the seasoned creme fraiche and stir to combine Add pepper</p> | <p>Serves: 2 Prep time: 5-10 Cooking time: 25 mins Total time: 35 mins</p> |

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