

chef PAUL COLLINS



FRESH PASTA WITH WILD MUSHROOMS & SPINACH

Ingredients

½ Batch of Pasta - For whole batch: 565g pasta "00" flour or strong bread flour
4 whole eggs
5 egg yolks

200g Wild Mushrooms
Handful of Spinach
2 Cloves Garlic
50g Butter
1 glass of White Wine or Madeira
2 Tbs Double Cream
80g Parmesan Cheese

Method

For The Fresh Pasta

- Place the flour in to a magimix/kenwood and turn on
- Beat the eggs together and pour in until it forms a breadcrumb like mix
- Remove from the machine and knead together
- Wrap in clingfilm and chill for 30 minutes before you roll out on your machine. It freezes really well in batches
- If you want to change for chestnut flour then substitute 165g normal for 165g chestnut flour

For The Dish

- Place a frying pan on the stove and cook the mushrooms in the butter, season with salt and pepper and when almost cooked add the garlic and white wine, then add the cream
- Meanwhile cook the fresh pasta in boiling salted water for 2 minutes
- Drain and add to the mushroom mixture
- Add the spinach at the last minute
- Grate over the fresh parmesan cheese and serve