



Boscaiola

Woodman's Pasta

Ingredients

Olive oil	Splash of white wine	Mushrooms, preferably Porcini 100 gms,
½ onion	Ricotta 200g	
Italian Sausage, 2	Peas 100gms	350-400gms Fusilli,

Method

Pour a drizzle of olive oil into a saucepan add chopped shallot/onion. Fry until translucent. 6 mins

Remove the sausage casing and crumble it into the pan.

Brown the sausage 5 mins, and then add the wine. Let the alcohol evaporate and then add the cleaned and sliced mushrooms and peas cook for a few minutes. Finally add ricotta and mix. Remove from heat until needed.

Cook the pasta as packet directs, conserve 2 tbsps pasta water, drain. Add pasta water to sauce to thicken it a little once warmed through, combine and serve