



Boscaiola

Woodman's Pasta
Serves 4

Ingredients

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

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