



**OTWAY
PASTA
COMPANY**

Free Range · Handmade

Recipe Name **Torchio with Creamy Mushroom**

Serves 4

Ingredients

1pkt	Otway Pasta Company Dried Torchio – 375g
1 clove	Garlic (finely chopped)
½ tsp	Dried thyme
250g	Button mushrooms
50g	Cream
2 tbs	Parsley (finely chopped)
20g	Parmesan (grated)

Salt and pepper to taste

Method

Put a large pot of water on to boil and fry pan on medium heat

Once water is boiling add dried torchio, set timer for approximately 9 mins

Add oil to the fry pan and add garlic and thyme. Gently cook for 1 min. Add the mushrooms and about ½ cup of the pasta water. Cook mushrooms on medium high heat until most of the liquid is evaporated off.

When torchio is cooked, drain and add to the fry pan. Combine the torchio with the mushroom sauce. Once combined turn off the heat and let rest for a minute or so. Add the parmesan, cream and salt and pepper to taste.

Enjoy ☺