



Cook Time
20 minutes

Servings
4 portions

Ingredients:

- 200 grams of brown mushrooms
- 1 garlic clove
- 3 teaspoons of truffle paste
- 200 grams of cooking cream
- 300 grams of spaghetti
- Olive oil
- Salt
- Pepper
- Fresh chives
- Hard cheese to sprinkle on top

Method:

- Slice the mushrooms and cook them in a pan with olive oil for a few minutes to brown them a bit.
- Peel the garlic and grate it then cook next to the mushrooms for a minute.
- Then pour 600ml of water and add spaghetti. Season with little salt and mix everything together and cook for 5 minutes.
- Then add the cooking cream, truffle paste and stir until the dish thickens nicely and the spaghetti is cooked.
- Stirring stops it from sticking. Add salt and pepper to taste and stir in finely chopped chives.
- Serve hot, with a little grated cheese on top.