

What Katie ate...

CREAMY MUSHROOM + GOATS' CHEESE PAPPARDELLE

2 medium shallots, finely chopped
3 garlic cloves, peeled + finely chopped
450g brown mushrooms, halved
50g butter
400g pappardelle pasta
1/2 cup cream
1/2 sour cream
Handful fresh parsley, finely chopped
Leaves from 4 sprigs fresh thyme
Juice + zest 1 large lemon
1 Cup Parmesan, finely grated
200g soft goat cheese
Freshly ground black pepper
Good quality olive oil
Maldon sea salt flakes
Freshly ground black pepper
Extra thyme leaves, to garnish

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SERVES 4

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Heat 1 tbsp olive oil in a large frying pan, add chopped shallots and fry over medium heat for about 4 mins, stirring often. Add garlic, combine with shallots and fry for a further 4-5 mins. Remove contents from pan and set aside.

Add another 2 tbsp olive oil to the frying pan setting it over medium-high. Cook mushrooms for about 7-8 mins. Stirring occasionally.

At the 5 min mark, add in the butter, allow to melt and coat mushrooms. Season to taste with salt and freshly ground black pepper. If your frying pan is on the smaller side, do this stage in 2 batches.

Cook pasta in a large pot of boiling salted water as per packet instructions minus 2 mins less than directions.

Using tongs, transfer pasta to pan with mushrooms, add cooked shallots, cream, sour cream and 1 cup pasta water. Bring to a simmer and cook for a further 2-3 mins tossing constantly. Remove from heat.

Add lemon zest and juice, parsley, thyme, 1/2 cup grated parmesan and season again to taste with a generous amount of freshly ground black pepper.

Break up goat cheese and add to pasta in chunks then toss lightly to combine.

Serve with remaining grated parmesan and a scattering of extra thyme leaves.