



# Cooking with Jax Hamilton

## Pappardelle w. Mushrooms in a Rosemary & Balsamic Sauce

Ribbons of velvety pasta, with a to die for simple but luscious ragu sauce. A very elegant dish; quick to the table and full of earthy robust flavours.

Prep time: 10 min  
Cook time: 15 Min  
Serves: 4  
Dietary: Vegetarian

### Ingredients

Drizzle of oil and small knob of butter (plus extra)  
2 shallots, thinly sliced  
400g portobello mushrooms, diced  
400g Pasta Vera pappardelle  
2 garlic cloves, crushed  
2 tbsp fresh rosemary, finely chopped  
Pinch chilli flakes  
2 tbsp tomato paste  
1 tsp balsamic vinegar  
Salt and pepper  
Parmesan for garnish



### Method

Drizzle oil in pan and drop in the butter. When bubbling, sprinkle in the onions and sauté gently until soft and fragrant.

Toss in the mushrooms, add a pinch of salt and cook until all the liquid has evaporated, and the mushrooms are fat and shiny.

If using stemmed rosemary, once you've removed the leaves, drop the stems in the pasta water for extra flavour. Cook the pappardelle as directed on the packet. When ready keep ½ cup of the pasta water, drain and keep warm until ready to combine with the sauce.

Add the remaining ingredients to the mushrooms. Stir gently then pour in 1 tbsp of reserved pasta water.

If the sauce is a little stiff pour in the remaining pasta water. Gently drop in your ribbons of beautiful pappardelle. Toss gently. Taste and season with plenty of fresh black pepper and some salt.

**SERVE :** With this recipe, I like to grate a little parmesan onto the bottom of the bowl, before placing the pasta and sauce on top. The pappardelle sticks to the parmesan and the sauce at the same time. Don't forget to garnish the finished dish too.

**Jax Says :** If you're using fresh rosemary, once you have the leaves, toss the woody stalks into the pasta water. This gives the dish an extra layer of gorgeous flavour.