



## JERNEJ KITCHEN

# TAGLIATELLE WITH MUSHROOMS, KALE AND PANCETTA

*Tagliatelle with Mushrooms are such a treat. Creamy, seasonal and made in only 30 minutes.*

SERVES	2	PEOPLE
PREPARATION:	15	MINUTES
COOK:	15	MINUTES

### TAGLIATELLE WITH KALE, MUSHROOMS AND PANCETTA

- 3 tbsp dried porcini
- 100 g pancetta, cubed (3.5 oz)
- 1 tbsp butter
- 1 onion, diced
- 3 cloves of garlic, finely chopped
- 1/2 tsp finely chopped dried chili (optional)
- 1 tbsp finely chopped fresh herbs (thyme, oregano, marjoram)
- 150 g fresh or frozen mushrooms (porcini or other)
- 4 black kale leaves
- 1 tbsp Madeira or other sweet wine (optional)
- 2 tbsp double cream
- 10 g freshly grated parmesan cheese (1/8 cup)
- 170 g tagliatelle pasta (6 oz.)

### TOOLS AND EQUIPEMENT

- bowl
- skillet
- wooden spoon

### DRIED PORCINI

Place the dried porcini in a small bowl, cover with the hot water, and let sit until soft.

### COOK THE VEGETABLES

Place a skillet over medium high heat. Cut the pancetta into cubes and add to the skillet. Cook for about 5 minutes, stirring occasionally. Remove the pancetta from the skillet but leave the leftover fat in the skillet. Add the butter, diced onion, chopped garlic, chili and chopped fresh herbs to the skillet. Cook for about 5 minutes, stirring occasionally.

### ADD THE MUSHROOMS

Add frozen or fresh sliced mushrooms to the vegetables. Cook for about 5 minutes if you are using frozen mushrooms or for about 3 minutes if you are using fresh mushrooms. Add the drained and chopped dried porcini (save the water from the dried porcini). Cook for about 5 minutes, stirring occasionally.

### COOK THE TAGLIATELLE

Bring a large pot of salted water to a boil, add the tagliatelle and cook according to the instructions on the package. Once the tagliatelle have cooked, drain them, but keep around 100 ml of pasta water.

### SERVE

Clean the kale and slice the leaves in small stripes. Add the kale to the mushrooms, stir to combine and pour in the remaining dried porcini water. Add a tablespoon of Madeira or other sweet wine, double cream and 100ml of pasta water. Cook for about 3 - 5 minutes. Remove from the heat, add the tagliatelle and freshly grated parmesan cheese. Toss

pot

everything to combine. Serve with pancetta and fresh herbs.  
Enjoy.