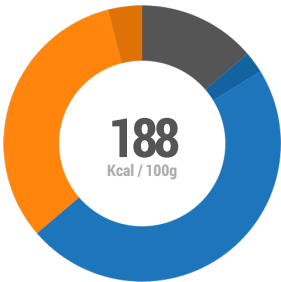


Forest Mushroom & Truffle Mezzaluna

Half moon shaped pasta filled with dried wild porcini mushrooms and flavoured with truffle oil, served with wild mushrooms and micro herbs

By Mark Irish from Brakes

Overview ...



CALORIES:

50% Carbs


13.7% Protein

36.3% Fat


Food Labelling...

Serves 1

CONTAINS:



WHEAT



EGGS



MILK



MUSTARD

OTHER PROPERTIES:




VEGETARIAN

Recipe Ingredients ...	Quantity:	Description:
115432 Brakes Forest Mushroom with Truffle Flavoured Oil Mezzaluna - BRAKES	200g	
89773 Prep Premium Lemon Infused Oil 1 Litre - BRAKES	5g	
102655 Micro Garlic Chives - BRAKES	2g	
102660 Micro Red Mustard Frills - BRAKES	2g	
119656 Marinated & Seasoned Exotic Mushroom Mix (800g drained weight) - BRAKES	50g	

Products / Pack Sizes ...

1 Serving



Product code
Barcode
259g / 493kcal
1

Cooking Instructions & Notes

Preparation:

Drain the mushrooms

Method:

1. Bring a pan of water to the boil, add the pasta and cook for approx. 3 mins
2. Meanwhile put a shallow pan on a low heat, add the mushrooms and warm gently
3. Drain the pasta & place onto your chosen dish, spoon over the warmed mushrooms
4. Finish with the micro herbs & lemon oil