

Santa Margherita **Linguine with Porcini Mushrooms**

Ingredients:

500g San Remo Linguine
4 fresh Porcini mushrooms
150g butter
3 cloves of chopped garlic
2 tablespoons olive oil
1 pinch fresh parsley
150g cream

Method:

Begin by cooking your pasta in salted boiling water until al dente.

Heat up a skillet on medium heat. Melt butter in the skillet together with the olive oil. Add the garlic and cook until soft.

Thinly slice the mushrooms and add them to the skillet with the garlic. Add cream and then stir until combined. When the mushrooms are soft, add the cooked pasta to the skillet and mix into the sauce. Top with chopped parsley and season.

