



# Ultimate Creamy Truffle Mushroom & Burrata Pasta with Rocket, Pine Nuts and Garlic Ciabatta

37

Veggie Ultimate

30-35 Minutes • 1 of your 5 a day • Veggie



Garlic Clove



Ciabatta



Pine Nuts



Linguine



Closed Cup Mushrooms



Vegetable Stock Paste



Burrata



Creme Fraiche



Truffle Zest



Wild Rocket



Balsamic Glaze

**Pantry Items**

Oil, Salt, Pepper, Olive Oil



## Before you start

Our fruit and veg need a little wash before you use them! Wash your hands before and after prep.

## Cooking tools

Saucepan, garlic press, baking tray, frying pan, bowl and colander.

## Ingredients

Ingredients	2P	3P	4P
Garlic Clove**	3	4	6
Ciabatta <b>13</b>	1	2	2
Pine Nuts	15g	30g	30g
Linguine <b>13</b>	180g	270g	360g
Closed Cup Mushrooms**	150g	225g	300g
Vegetable Stock Paste <b>10</b>	10g	15g	20g
Burrata** <b>7</b>	125g	250g	250g
Creme Fraiche** <b>7</b>	150g	225g	300g
Truffle Zest	1 sachet	1½ sachets	2 sachets
Wild Rocket**	20g	40g	40g
Balsamic Glaze <b>14</b>	12ml	24ml	24ml
<b>Pantry</b>	<b>2P</b>	<b>3P</b>	<b>4P</b>
Olive Oil for the Garlic Bread*	1 tbsp	1½ tbsp	2 tbsp
Water for the Sauce*	100ml	150ml	200ml

\*Not Included \*\*Store in the Fridge

## Nutrition

Typical Values	Per serving	Per 100g
<b>for uncooked ingredient</b>	<b>440g</b>	<b>100g</b>
Energy (kJ/kcal)	3958 /946	899 /215
Fat (g)	50.3	11.4
Sat. Fat (g)	25.8	5.9
Carbohydrate (g)	96.8	22.0
Sugars (g)	10.9	2.5
Protein (g)	26.7	6.1
Salt (g)	2.46	0.56

Nutrition for uncooked ingredients based on 2 person recipe.  
Reference Intake of an average adult (8400kJ/2000kcal).

## Allergens

**7)** Milk **10)** Celery **13)** Cereals containing gluten **14)** Sulphites

Always remember to check your ingredient packaging for the most up to date information on allergens and traces of allergens. Boxes are packed in facilities that handle peanut, nut, sesame, fish, crustaceans, mollusc, milk, egg, mustard, celery, soya, cereals containing gluten and sulphites.

Use separate equipment to handle raw and cooked meat (or wash between uses). Missing or replaced ingredients, as well as any recipe step changes, will be communicated where possible via email. Be careful when adding water to hot pans while cooking.

## Contact

Let us know what you think!

Share your creations with #HelloFreshSnaps

Head to [hellofresh.co.uk](https://www.hellofresh.co.uk) or use our app to rate this recipe

 You can recycle me!

HelloFresh UK  
Packed in the UK  
The Fresh Farm  
60 Worship St, London EC2A 2EZ



### Prep the Garlic Ciabatta

Preheat your oven to 220°C/200°C fan/gas mark 7. Bring a large saucepan of **water** to the boil with **½ tsp salt**.

Peel and grate the **garlic** (or use a garlic press).

Halve the **ciabatta** and lay onto a medium baking tray, cut-side up. Spread over **half** the **garlic** and drizzle with the **olive oil for the garlic bread** (see pantry for amount).



### Make your Mushroom Sauce

While the **pasta** cooks, thinly slice the **mushrooms**.

Heat a drizzle of **oil** in your (now empty) frying pan on high heat.

Once hot, add the **mushrooms** to the pan. Season with **salt** and **pepper** and fry, stirring occasionally, until browned, 5-6 mins.

Stir in the remaining **garlic** and cook for 1 min more.

Stir through the **vegetable stock paste** and **water for the sauce** (see pantry for amount). Bring to the boil, then reduce the heat to low and simmer, stirring occasionally, until reduced, 5-6 mins.

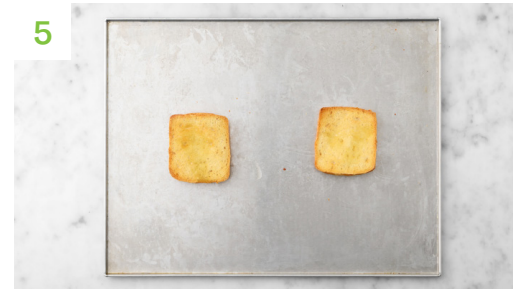


### Toast the Pine Nuts

Heat a large frying pan on medium heat (no oil).

Once hot, add the **pine nuts** and dry-fry, stirring regularly, until lightly toasted, 2-3 mins. **TIP:** *Watch them like a hawk as they can burn easily.*

Once toasted, transfer to a small bowl and set aside. Keep the pan for later.



### Time to Bake

While your **sauce** is simmering, bake the **garlic ciabatta** on the top shelf of your oven until golden, 5-6 mins. Once cooked, remove from your oven.

Meanwhile, drain the **burrata**.

Once the **sauce** is reduced, stir in the **creme fraiche** until well combined, then bring back to the boil and add a good grind of **pepper**. Remove from the heat.



### Linguine Time

When your pan of **water** is boiling, add the **linguine** and bring back to the boil. Cook until tender, 12 mins.

Once cooked, drain in a colander and pop back into the pan. Drizzle with **oil** and stir through to stop it sticking together. Set aside.



### Finish and Serve

Stir the **cooked pasta** and the **truffle zest** into your **creamy sauce**. Taste and add more **salt** and **pepper** if needed. Add a splash of **water** if it's a little too thick.

Share your **ultimate truffle mushroom pasta** between your bowls and top with a handful of **rocket**. Halve the **burrata** and place on top of the **rocket**.

Drizzle over the **balsamic glaze** and some **olive oil**, then finish with the **pine nuts**.

Cut your **garlic bread** into triangles and serve alongside.

Enjoy!