



FETTUCCINE BERTAGNI

with quick pork ragù and dry porcini mushrooms

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Serves

4 people

Ingredients available at Mediterranean Foods

Ingredients

- 1 packet of Bertagni fettuccine
- 20g dry porcini mushrooms
- 1 tin of Italian chopped tomato
- ½ glass of white wine
- Salt and pepper to season
- Parmigiano Reggiano grated
- 6 Island Bay Italian pork and fennel sausages
- ½ onion finely chopped
- 1 clove of garlic chopped
- ½ cup of chopped fresh parsley

1. Take the casing off the sausages and crumb them into a large pan with some extra virgin olive oil.
2. Place the pan on the heat and fry and brown the sausage meat with a fork.
3. Add the onion and the garlic and keep frying for 5 minutes.
4. Add the wine and let it evaporate.
5. Add the roughly chopped porcini mushrooms previously soaked in hot water.
6. Add half of the soaking water as well then add the tomato sauce and season.
7. Simmer the sauce for 10 minutes.
8. Cook the Bertagni fettuccine in plenty of salted boiling water for 3 minutes.
9. Drain and toss it into the sauce. Mix well and add the parsley.
10. Serve with some grated Parmigiano Reggiano on top.

Buon Appetito!

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