

MRS TEE'S WILD MUSHROOMS WITH LINGUINE, BROAD BEANS AND WINTER TRUFFLE. CHEF: GRAHAM CHATHAM

Ingredients (serves 5):

- 500 grams of fresh linguine
- 200 grams of broad beans
- 50 grams of baby morels sauce (READ BELOW)
- 300 grams of wild mushrooms
- 200 grams of white sprouting broccoli and 200 grams of purple sprouting broccoli
- 60 grams of unsalted butter
- 1 Lemon
- 1 bunch of chives chopped
- 1 Truffle of around 25 grams

Process:

1. Make a butter sauce with the lemon and 50 grams of butter. This butter will be used in the step 4.
2. Prepare the broccoli: Soak in iced water for 10 minutes and cook in boiling salt water. Then refresh. Boil the broad beans for 10 minutes and refresh.
3. Sauté the wild mushrooms in the butter remaining.
4. Reheat the broccoli and pass through the butter sauce with the broad beans.
5. Cook the pasta in boiling salt water, then, drain.
6. Toss through the remaining butter sauce with the chives. Add the baby morels sauce.
7. Shave the cleaned truffle over the dish at the table. Enjoy it.

BABY MORELS SAUCE PREPARATION

Ingredients: 50ml of morel juice reduction, 7.5 grams of truffle juice, 175 grams of butter and 15 ml of double cream.

1. Wash the morels three times keeping the water.
2. Soak the morels in plenty of water over night, strain of the water, pass and reduce to 100 ml.
3. Add the cream and truffle juice and whisk in the cold butter.
4. Season and it's done.