



with St Luke's very own
Steve Holmes

THE LOCKDOWN COOKING CLUB

RECIPE CARD #3 *Creamy Mushroom Pasta*

Serves 3-4
5 mins prep
25 mins cooking

Equipment

Frying pan with lid

Colander

Saucepan

Slotted Spoon

Ingredients

30ml Double Cream

200g Chestnut Mushrooms

4 heaped tbsps Crème Fraiche or extra ordinary cream

200g Pasta (any shape)

20g of soaked, dried Mushrooms

2 Cloves of Garlic, finely chopped

1 Red Onion - finely chopped

1 Red Chilli - finely chopped

1 heaped tsp of Fennel Seeds

Oil

Salt and Pepper

Handful of Coriander - chopped

Handful of Cherry Tomatoes - different colour if possible

How to Cook

Follow Steve's video guide to cook the perfect Creamy Mushroom Pasta

www.slhospice.co.uk/cookingclub

Top Tips:

Coloured cherry tomatoes look best

Keep stirring the contents of the pan

This is a vegetarian dish, but if you want to add meat, then chorizo or bacon works well

Thank You!

Please share your photos of your prize-winning creations with us - we would love to see them!

All donations to patient care at St Luke's Hospice are very much appreciated:

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