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## Conchigliette With Gorgonzola, Mushrooms And Walnuts



## Ingredients

150g button chestnut mushrooms  
20g walnut halves  
Salt and black pepper  
160g conchigliette pasta  
25g butter  
6-7 tablespoons of double cream  
100g dolce gorgonzola cheese  
Salt and black pepper.  
A small handful of parsley

Servings

2

Person

## Preparation

- 1 Wipe and finely slice the button mushrooms; if using larger mushrooms, halve then slice them.
- 2 Roughly chop and briefly toast the walnut pieces in a small dry pan on a low heat, just for a minute or two, then set aside.
- 3 Cook the pasta in a large pan of boiling salted water according to the instructions on the packet, until just al dente; do not overcook.
- 4 Meanwhile, gently saute the mushrooms in the butter for about 5 minutes, using a saucepan big enough to add the pasta later.
- 5 Stir in the cream and crumble in the gorgonzola cheese, then cook gently, stirring, for a few minutes, until the cheese has melted. Season to taste with a little salt and black pepper.
- 6 Drain the pasta thoroughly and then stir it into the sauce and allow to warm through.
- 7 Divide the pasta between two dishes, sprinkle on the toasted walnuts and garnish with

finely chopped parsley.

### **Cooks Note**

Orchiette pasta, or any other small pasta shapes, can be used instead of conchigliette. If you can find it, I think that dolce gorgonzola is best for this dish as it gives a lovely mild creamy flavour.

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