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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.