

# CHEF SIMMER SAUCE

## TRUFFLE MUSHROOM SAUCE RECIPES

### Mushroom, Leek and Truffle Pasta

Handcrafted by Chef Sophie Budd



#### Ingredients

250 g pasta, 250 g mushrooms,  
250 g leek, 1 x tbsp butter, 1 x tbsp olive oil  
1 x sachet sauce, 100 ml cream

#### Steps

- Melt the butter and oil in a wide based pan, fry the mushrooms and leek for 3 minutes
- Pour out the sauce into the pan, squeezing all the contents out, add the cream, simmer
- Add cooked pasta and toss
- Serve with grated Parmesan on top

