

Tagliatelle in coffee- whisky sauce with sautéed porcini mushrooms

Description



Yield
4 servings



Scheduling
Preparation: approx. 35 minutes



Nutritional values (100 g or 100 ml)
energy: 893 kJ/213 kcal;
fat: 9.9 g, of which saturated 3.8 g;
carbohydrates: 25 g, of which sugars 0 g;
protein: 5 g; salt 0.9 g

Recipe

Ingredients (1'221 g)

30 g	shallots
10 g	pepper, pink
10 g	olive oil
20 g	port wine
50 g	espresso coffee
200 g	brown veal stock
100 g	cream
20 g	whisky 40% vol.
300 g	porcini mushrooms
400 g	tagliatelle 6 mm
10 g	table salt
1 g	pepper, black
20 g	clarified butter
50 g	butter

Production

1

Preparation

Bring plenty of salted water to a boil in a large pan and cook the tagliatelle until al dente.

Meanwhile, for the sauce, sauté the shallots and pink peppercorns. Deglaze with the port wine and let it simmer for 5 minutes.

Add the veal stock and espresso, and simmer again for 20 minutes. Then stir in the whisky and cream. Using a hand blender, incorporate the cold butter into the sauce until smooth.

Prepare the porcini mushrooms and wash if necessary. Then cut them into slices. In a non-stick frying pan, sauté the porcini mushrooms in clarified butter and season with salt and black pepper.

Drain the tagliatelle and mix with the sauce.

2

Serving

Arrange the dish in deep, hot plates and scatter the porcini mushrooms on top. Serve immediately.