

Creamy mushroom pasta with comté and ham

Serves 2

Time not specified



INGREDIENTS

1 drizzle of olive oil
1 shallot
1 garlic clove
200 g mushrooms
150 ml prepared veal stock
200 ml single cream
200 g pasta
1 ladleful of pasta cooking water
80 g comté
4 slices of cooked ham, loosely folded
Fresh chives
Salt and black pepper

METHOD

Make the sauce

Finely chop the shallot and garlic and slice the mushrooms. Cook the shallot in olive oil over a fairly high heat until translucent. Add the mushrooms and let them colour, then add the garlic. Deglaze with the veal stock and reduce over a high heat. Lower the heat, add the cream and bring to the boil to thicken. Keep over a very low heat. Add salt now and save the pepper for the end.

Cook the pasta

Cook for 1 minute less than the packet instructions. Reserve a ladleful of cooking water before draining.

Combine and serve

Add the pasta and reserved water to the sauce. Stir in the grated comté over a low heat, keeping a little for serving. Top with the ham, remaining comté and chives, then finish with pepper. Enjoy!