

Fettuccine with porcini, garlic bud and grill winter greens by Chef: Bishandutt Dabral

🕒	Total Prep Time:	30 mins
🕒	Prep Time:	20 mins
🕒	Cooking Time:	10 mins
🕒	Finishing Time:	2 mins
👤	Recipe Serving:	2 Person
🌈	Difficulty Level:	Easy



Ingredients and preparation of Fettuccine with porcini, garlic bud and grill winter greens

Fettuccine Pasta raw	250 gms
Parmesan finely grated	10 gms
Shaved Parmesan cheese	5 gms
Garlic Pods	4 no
Garlic Chop	1 tsp
Extra Virgin oil	50 ml
Peppercorn crush	5 no
Zucchini yellow & greens	30 gms
Porcini Mushroom dry/ fresh	30 gms
Baby corn	50 gms
Sundried tomatoes	6-8 no
Basil Fresh	8-10 no
Kosher salt	To taste

How to Prepare Fettuccine with porcini, garlic bud and grill winter greens

- Cut yellow and green Zucchini into 1/2 moon shape
 Sundried tomatoes soak in tap water for 30 minutes and drain the water
 Cut Baby corn into a diamond shape
 Slice garlic buds
 Cut Porcini mushrooms into 3-4 pieces each
- 1) Cook the pasta in the boiling salted water, Stir to keep the pasta from sticking. Remember to **continually check pasta for the perfect (al dente texture)**. Remove it when it is cooked half done (al dente) about 6-8 minutes. Drain and transfer to a large bowl. Put some olive oil so that pasta doesn't stick to each other
 - 2) Marinate Vegetables (Zucchini, baby corn and Garlic slice) with salt and crushed black pepper and grill on a hot plate and keep aside
 - 3) Heat olive oil in a pan and add chopped garlic and basil leaves, sauté it for 2-3 minutes and then add Porcini mushroom and sundried tomatoes sauté it for 2 minutes and then add all grilled vegetables. Toss all veggies for a minute and add Fettuccini pasta toss it for 2 minutes then add salt and grated parmesan cheese. Toss the pasta or mix with a wooden ladle
 - 4) Drizzle with Extra virgin olive oil
 - 5) Garnish with fresh Basil and Shaved Parmesan Cheese

Garnish

Fresh Basil and Shaved Parmesan cheese

Important Tips

- 1) (Al dente **texture**) this texture can be described as tender with a firm bite and a fleck of white at its center.
- 2) If use dry porcini mushroom make sure to clean it properly under running water to get rid of the mud