



SF burrata on fresh pasta

with truffled creamy leek and mushrooms



ca. 20min



4 Portionen

Was du von uns bekommst

- 500g frische Lasagneblätter ^{1,2}
- 400g geschnittene Champignons
- 400g geschnittener Lauch
- 1 Pck. Hefeflocken
- 2 Pck. Trüffelpulver
- 400ml Kochsahne ³
- 2 Pck. Burrata ³

Was du zu Hause benötigst

- 2EL Butter ³
- Salz und Pfeffer
- Olivenöl
- Essig

Küchenutensilien

- großer Topf
- große Pfanne
- Messbecher
- Sieb

Vergiss nicht, das Gemüse vor der Zubereitung gründlich zu waschen, insbesondere grünes Blattgemüse und Salate.

Allergene

Eier (1), Gluten (2), Milch (3). Kann Spuren von anderen Allergenen enthalten.

Nährwertangaben pro Portion

Energie 864kcal, Fett 45.0g, Kohlenhydrate 84.0g, Eiweiß 29.6g



1. Cut the pasta

In a large pot, bring enough salted water to a boil for the pasta. Cut the lasagne sheets lengthways into 2,5cm wide strips. Add them to the boiling water and cook for ca. 5min. until they are al dente. Scoop out a cup of cooking water, then drain the pasta in a sieve.



2. Fry the mushrooms

Heat up a large pan on high heat. Add 2Tbsp butter and 2Tbsp olive oil and let melt. Add the mushrooms to the pan and fry for ca. 5min., stirring only occasionally until the mushrooms are charred. Season with a large pinch of salt.



3. Fry the leek

Add the leek to the pan and continue to fry everything for ca. 5min. until the leek is softened. Season with a large pinch of salt. Lower the heat to medium-high if the vegetables start to burn (but the moisture in the vegetables should prevent that from happening).



4. Add aromatics

Add the nutritional yeast, the truffle zest and a large pinch of pepper to the pan and stir to combine. Deglaze with 2tsp of light vinegar.



5. Add the sauce and pasta

Add the cooking cream and 100ml reserved pasta water to the pan and stir to combine. Then immediately add the cooked pasta and toss or stir rigorously to coat the pasta with the sauce. Reduce the heat to low, or turn the hob off for residue heat, and let simmer for 1min. Add more cooking water for the desired consistency, if needed, and season with salt to taste.



6. Cut the burrata

Cut the burrata in half. Divide the pasta onto plates and top each portion with a burrata half, then serve.