

# REMOSKA-3

## Tempting tagliatelle with mouth-watering mushroom sauce



Put the oil, shallots and mushrooms into the Remoska and cook until soft. Add the sauce, fill the empty sauce jar with the water and stir in. Add the tagliatelle, stir to coat with the sauce and cook for approximately 15 – 20 minutes. Season to taste. Cooking time is the same for the Standard and Grand.

	Standard	Grand
Serves	3-4	4-6
Olive oil, Salt and Pepper	1 tbsp	2 tbsp
Shallots finely chopped	4	6-8
Mushrooms, finely sliced	100g 4oz	200g 7oz
Mushroom sauce, jar	1 x 340g	2 x 340g
Water, warm	150ml 5fl oz	300ml 10fl oz
Pasta, Tagliatelle, fresh	100g 4oz	200g 7oz