

# Straw and hay tagliatelle with mushrooms and crispy bacon sauce

(Pasta & rice main dishes)



## Preparation

Start by browning the garlic in a drizzle of extra virgin olive oil together with the chopped parsley. Then add the diced mushrooms and cook, stirring occasionally. Adjust the salt. Divide the mushrooms into two and blitz one half in a blender with 3 tablespoons of cream and some parsley. Cut the pancetta into strips and, in a separate clean pan, gently brown and crisp it. Replace the creamed mushrooms in the pan with the whole mushrooms and the bacon. Mix well and adjust the seasoning if necessary. Cook the tagliatelle in boiling salted water. Drain, then mix with the sauce. Add the chopped parsley. If necessary loosen the sauce with another tablespoon of cream and some pasta cooking water.

## Tips

What are your favourite mushrooms? You can take your choice between several, such as chanterelles, porcini or honey mushrooms.

## Trivia

In the market you will find many different types of pancetta: for example, smoked or unsmoked. Make your choice according to what you fancy.

## Information

**Preparation** 25 minutes

**Total Time** 20 minutes

**Serves X** Serves 4 persons

**Level of difficulty** Easy

la terra di Puglia



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## Ingredients

**Tagliatelle** 500 grams (Straw and hay)

**Mushrooms** 400 grams (Oyster)

**Pancetta** 100 grams (Smoked)

**Parsley**

**Garlic** 1 clove

**Fresh cream** 50 millilitres