

BEECH OVENS

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Fettuccine Boscaiola

Name of dish:	Fettuccine Boscaiola	
Cooking method:	Boiling	Preparation Time: 30 mins
Number of portions:	4	Cooking Time: 1 hour 30 mins



Ingredients

Method

Item	Amount		
Fettucine	375g	1	Bring a large pan of water to the boil. Add the pasta and cook for 6-8 min or until tender. Drain and return to the pan to keep warm.
Cornflour	1 Tablespoon	2	Blend cornflour and 1 tablespoon of milk to a smooth paste. Add remaining milk, stock, and salt and pepper. Spray a non-stick pan with oil and heat over medium-high heat. Add bacon, garlic and onions. Cook for 6 min or until bacon is golden, stirring often.
Evaporated milk	375ml	3	Add mushrooms and cook for a further 4 min. Pour over milk mixture. Cook, stirring until thickened. Pour over the pasta in the pot, toss to combine. Season with salt and pepper and garnish with fresh parsley.
Chicken stock	½ Cup		
Short cut bacon	3 pieces		
Garlic cloves, crushed	2		
Spring onions, shredded	3		
Olive oil	As needed		
Button mushrooms, sliced	6		
Parsley	¼ Cup		