



Kurrajong Australian Native Foods

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Recipe by Lee Etherington

## Mountain Pepper Parmesan Sauce

A rich creamy pasta sauce for your favourite fresh tortellini, gnocchi or plain pasta

### Ingredients:

- 1 tsp (2g) Mountain Pepper, 1/2 teaspoon salt
- 300 ml thickened cream
- 3 rashers diced bacon (or prosciutto)
- 2 tbs butter, 80g fresh grated parmesan
- 2-3 open cup mushrooms sliced & halved
- 2 tsp corn flour in a slurry of water

### Method:

- In a small saucepan over medium heat bring the cream to the boil
  - Add the Mountain Pepper & salt, stir well
  - Add the mushroom, bacon & parmesan, reduce heat & stir regularly just simmering for 3 minutes
  - Stir in the cornflour slurry
  - Add fresh parmesan, turn off heat & whisk in butter
  - Allow to stand in the pot for 2 minutes, stirring occasionally to disperse the parmesan
  - Pour over your freshly cooked pasta, garnish with a little fresh parmesan.
- Serves 3-4 YUM!

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