

## **Broken Linguine with mushrooms in a lemon, cream and thyme sauce**

*Serves 3-4*

*Garlic - 6 cloves, chopped fine*

*Red Onion - 1/2, diced fine OR Shallot - 2, diced fine*

*Thyme - 1 tbsp of leaves*

*Lemon zest - 1 fruit*

*Lemon juice - 1/2 of one fruit*

*Dried porcini or wild mushrooms - 1/2 cup (chanterelles would be excellent here)*

*Cream - 1/2 cup*

*Sausage (optional) - 2, diced*

*Cayenne pepper - 1/2 tsp*

*Orange Flower Honey - 1/2 tsp (use regular honey if you don't have this)*

*Linguine - 3/4 box*

*Olive oil - 2 tbsp*

*Salt and pepper to taste*

*Parmesan for grating over*

- Reconstitute the dry mushrooms in about a cup and half of boiled hot water. Set aside for about fifteen minutes until the mushrooms go soft and the water has become a rich, brown broth.
- Bring a large pot of generously salted water to a boil. Break the linguine into three pieces and throw into the pot. Boil pasta as per directions on box.
- Meanwhile, Heat the oil in a shallow pan on medium low. Add the garlic and fry until slightly brown.
- Add the onions and saute until translucent. Add the thyme.
- Roughly chop the reconstituted mushrooms and add to the pan, along with the broth. Mix to incorporate, then bring to a boil.
- Add the lemon juice and zest and cayenne pepper. Season with salt and pepper.
- Stir in the cream. Season with salt and pepper.
- Reduce heat and simmer the sauce for a bit and let reduce slightly. Add the honey and mix it in.
- Drain the pasta and return it to the pot. Add the sauce and toss together to coat the strands of pasta.

Serve with a fresh grating of Parmesan over each dish, along with some fresh ground pepper.