

Callum Hann

Appliance: Philips Pasta and Noodle Maker

Recipe: Wild mushroom, thyme and asparagus penne

Ingredients: (Serves 4)

200g Whole wheat flour

1 Tablespoon finely chopped thyme leaves, plus 1 tablespoon extra

1 Egg plus enough water to make up to 90g

2 Tablespoons olive oil

200g Mushrooms, sliced (try and get a mixture of several varieties)

2 Tablespoons butter

3 Shallots, finely sliced

4 Cloves garlic

¼ Cup skinless hazelnuts, roughly chopped

2 Cups baby spinach

1 Bunch flat leaf parsley, leaves picked

Zest and juice of a lemon

2 Bunches asparagus, cut into bite-sized lengths

40g Pecorino, grated

Method:

1. Fit the Pasta Maker with the penne attachment. Place flour and one tablespoon thyme leaves into the mixing compartment of the pasta machine. Whisk together egg and water. Turn on the machine to automatic and slowly pour in egg mixture. In about three minutes, the pasta will start to extrude. Cut the penne into 4cm lengths and set aside. Bring a large saucepan of salted water to the boil.
2. Heat olive oil in a wide frying pan over high heat. Add mushrooms and cook for 2-3 minutes, turning occasionally, until golden. Add butter, shallots and garlic. Cook for 1-2 minutes or until shallots have softened. Season with a pinch of salt, then add hazelnuts, baby spinach, parsley, lemon zest and juice then toss to combine. Remove from heat.
3. Add penne to the boiling water. Cook for 30 seconds then add the asparagus. Cook for a further two minutes before draining. Toss penne and asparagus through mushroom mixture. Divide between serving bowls, grate over pecorino then serve.