



*Restaurant Quality
At Home*

**Grand
ITALIAN**
**TUSCAN
FINEST™**

PORCINI MUSHROOM AND TRUFFLE GIRASOLI

With Butter, Walnut, and Thyme

 **Serves**
2

 **Preparation Time**
10 Minutes

 **Cooking Time**
12 Minutes

Ingredients

- 350g Grand Italian Tuscan Finest Porcini Mushroom with Truffle Oil Girasoli
- 1 tbsp olive oil
- 100g butter
- 60g chopped walnuts
- 3 sprigs thyme
- Salt and pepper to taste

Directions

- Cook pasta according to package directions. Drain and set aside.
- Place a skillet on medium heat, add olive oil and butter, heat until butter has melted.
- Add the chopped walnuts and thyme leaves to the butter mixture and cook until browned.
- Add cooked pasta to skillet and stir gently until ingredients are heated through. Season as required.
- Serve immediately and top with shaved parmesan if desired.



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