

Taglietelle With Gorgonzola Sauce

Ingredients

150g bacon
250g mushrooms
150g gorgonzola
oil
200 ml cream
a few drops of lemon juice
half a broccoli
green tagliatelli

Method

slice bacon into 1cm strips and fry in pre-heated pan with no oil, cook watchfully until all pieces orange-tinged but not burnt, drain oil and place on kitchen roll. Chop mushrooms and fry in oil then drain. Add cheese (whole, it'll melt) and stir. Add cream and lemon juice. Boil broccoli and pasta. Put pasta on plate, pour on sauce, position broccoli, sprinkle on bacon.