



# Tortellini alla panna con funghi finferli

## *Ingredients (for 2 servings)*

250 g tortellini (fresh), 100 g cooking cream, 1-2 handful of fresh chanterelle mushrooms, 1 spring onion, 1 garlic clove, salt and pepper, peperoncini, 1.5 L beef or veggie bouillon, 4 tbsp hard grated cheese, 1 tbsp olive oil

## *How to*

Put bouillon on the stove, meanwhile lean and cut the onion, garlic, and mushrooms. Heat the olive oil in a pan and start frying onions and garlic. When they soften, add the mushrooms. Fry on medium heat, occasionally stirring, for some 5 minutes. When the mushrooms start to soften, take about 150 ml of the bouillon and pour into pan, put the tortellini to cook in the remaining bouillon. Add the cream and cheese to the mushrooms, stir well to avoid clumps. Add salt and pepper, and – I like it, but it's definitely optional – some crumbled peperoncini chilis. When the tortellini are done, just transfer with a slotted spoon into the sauce, stir well, cook for a few more minutes and serve hot!