

## Penne with Funky Funghi and Vodka Rose Sauce

Mushrooms are a very versatile, they add complexity and texture to the meal. Funky Funghi's oyster mushrooms are local and full of flavour. This recipe can be made vegetarian by leaving out the meat or you can subside the sausage for bacon. If using bacon, cook the bacon then remove it from the pan and start making the pasta in the bacon fat.

### Ingredients

- 1/2 a box of Funky Funghi
- 3-4 medium sized tomatoes
- 4-5 cups cooked noodles (i used penne)
- 1 cup 35% cream
- 2-3 sprigs of basil
- 1 oz vodka
- 1 small onion (top and bottom
- 1/2 large zucchini
- Splash of lemon juice + zest
- 2 cooked sausages ( or some rendered bacon )
- Shaved parmesan

### Method

Peel the onion and dice the bulb. Thinly shave the top of the onion as well as the basil. Dice the tomatoes and zucchini, break the mushrooms into smaller pieces (you can slice them or just pull the apart by hand). Heat a pan with some butter (or bacon fat), sauté the onion, zucchini and mushrooms ( about 3-5 minutes on medium heat) . Add the cream and chopped tomato and season with salt and pepper, simmer the pan until it the cream starts to thicken then add the vodka (you can add some cheese to speed up the process). Add the noodles, sausage (or bacon) and the basil/onion tops. Once everything is warm add a splash of lemon juice/zest and season with salt and pepper to taste. (if the sauce is too thick once the noodles are added add either butter/more cream or some olive oil as desired). Garnish with shaved parmesan and more basil.

Enjoy!

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