



CHEF, RECIPE

Gordon Ramsay's Leek and Mushroom Pasta for a Michelin-Worthy Meal

superman · 12 September 2024

Gordon Ramsay's leek and mushroom pasta is a delightful dish that combines simple ingredients with sophisticated flavors.

Known for his culinary prowess, Ramsay transforms everyday leeks and mushrooms into a creamy, rich pasta that's both comforting and elegant. This recipe is perfect for home cooks looking to impress with minimal effort and maximum taste.

Gordon Ramsay's Leek and Mushroom Pasta

Equipment

- Large pot for pasta
- Frying pan
- Knife

- Cutting board
- Wooden spoon or spatula

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Ingredients

- 200g lasagna sheets (or other pasta)
- 200g mushrooms
- 1 leek
- 1 clove garlic
- 1 tablespoon olive oil
- 100ml chicken stock
- 2 tablespoons cream
- Fresh tarragon (for garnish)
- Salt and pepper to taste

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features global-inspired, accessible recipes for all skill levels, packed with tips and Gordon Ramsay's trademark humor, making it a must-have cooking companion.

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Instructions

1. Cook Pasta:

- Bring a large pot of water to a boil. Cook lasagna sheets according to package instructions. Drain and set aside.

2. Prepare Sauce:

- Slice mushrooms and leek. Mince garlic.
- Heat 1 tablespoon olive oil in a frying pan. Cook mushrooms until browned.
- Add garlic and leeks; cook until leeks are tender and water has evaporated.
- Add chicken stock, reduce by half, then stir in 2 tablespoons cream. Simmer for 3-4 minutes.

3. Combine:

- Lay cooked pasta into the sauce, allowing it to absorb flavors.
- Add fresh tarragon.

4. Serve:

- Plate the pasta with a generous spoonful of the mushroom and leek sauce.

5. Optional Bruschetta:

- Toast ciabatta slices in a hot pan with a drizzle of olive oil.
- Rub with a cut garlic clove before serving.

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features 100 quick recipes using everyday ingredients, perfect for busy home cooks seeking chef-quality meals without sacrificing flavor or simplicity.

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Incorporating Gordon Ramsay's leek and mushroom pasta into your meal rotation promises a culinary experience that's both satisfying and refined.

With its balanced flavors and creamy texture, this dish showcases Ramsay's talent for elevating classic ingredients. Give it a try, and you might just discover your new favorite pasta recipe.