



UCCOOK

Vilafonté's Spiced Beef & Pappardelle

with mushrooms, bell pepper & toasted almonds

The secret to this sensational pasta dish? The combination of the seasoned stock & mustard crème, which gives this dish a rich, decadent sauce that coats everything - from the al dente pappardelle pasta and browned mince, to the golden mushrooms. A dash of lemon juice, a garnish of fresh dill, and you've made every Italian proud today!


Hands-on Time: 40 minutes

Overall Time: 50 minutes

Serves: 3 People

Chef: Vilafonté Winery

Adventurous Foodie

 Vilafonté | Seriously Old Dirt 2021

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Ingredients & Prep

30g	Almonds <i>roughly chop</i>
450g	Free-range Beef Mince
190g	Button Mushrooms <i>wipe clean & roughly slice</i>
2	Onions <i>peel & roughly dice 1½</i>
2	Bell Peppers <i>rinse, deseed & dice 1½</i>
15ml	Cornflour
45ml	Seasoned Stock <i>(30ml NOMU Italian Rub & 15ml Chicken Stock)</i>
60g	Spinach <i>rinse</i>
140ml	Mustard Crème <i>(125ml Crème Fraîche & 15ml Dijon Mustard)</i>
45ml	Lemon Juice
375g	Pappardelle Pasta
8g	Fresh Dill <i>rinse, pick & roughly chop</i>

From Your Kitchen

Oil (cooking, olive or coconut)
Salt & Pepper
Water

1. TOAST Bring a pot of salted water to a boil for the pasta. Place the chopped almonds in a pan over medium heat. Toast until golden brown, 2-4 minutes (shifting occasionally). Remove from the pan and set aside.

2. CARAMELISED MINCE Return the pan to medium-high heat with a drizzle of oil. When hot, fry the mince and work quickly to break it up as it starts to cook. Fry until browned, 4-5 minutes (shifting occasionally).

3. MUSHROOMS Add the sliced mushrooms, the diced onions, and the diced peppers to the pan with the mince, and fry until turning golden, 6-7 minutes (shifting occasionally). Add the cornflour and the seasoned stock. Fry until fragrant, 1-2 minutes. Mix in 450ml of water. Simmer until thickening and slightly reduced, 8-10 minutes. In the final minute, mix in the rinsed spinach. Remove from the heat and mix in the mustard crème, the lemon juice (to taste), and seasoning.

4. PASTA While the sauce is simmering, cook the pasta until al dente, 1-2 minutes. Drain and toss through a drizzle of olive oil.

5. DINNER IS READY Make a bed of the pasta, pour over the creamy mince, sprinkle over the toasted almonds, and garnish with the chopped dill. Well done, Chef!



Chef's Tip

Cooking pasta in salted water allows it to absorb the salt, enhancing its flavour, because the salt is dispersed throughout the dish and not just on the surface of the pasta.

Nutritional Information

Per 100g

Energy	547kJ
Energy	131kcal
Protein	7.8g
Carbs	18g
of which sugars	2.4g
Fibre	1.9g
Fat	8.5g
of which saturated	3.4g
Sodium	146mg

Allergens

Egg, Gluten, Allium, Wheat, Sulphites,
Tree Nuts, Cow's Milk

Eat
Within
3 Days