



# 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!

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**Hands-on Time:** 45 minutes

**Overall Time:** 55 minutes

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**Serves:** 4 People


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**Chef:** Vilafonté Winery

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Adventurous Foodie

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 Vilafonté | Seriously Old Dirt 2021

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## Ingredients & Prep

40g	Almonds <i>roughly chop</i>
600g	Free-range Beef Mince
250g	Button Mushrooms <i>wipe clean &amp; roughly slice</i>
2	Onions <i>peel &amp; roughly dice</i>
2	Bell Peppers <i>rinse, deseed &amp; dice</i>
20ml	Cornflour
60ml	Seasoned Stock <i>(40ml NOMU Italian Rub &amp; 20ml Chicken Stock)</i>
80g	Spinach <i>rinse</i>
180ml	Mustard Crème <i>(160ml Crème Fraîche &amp; 20ml Dijon Mustard)</i>
60ml	Lemon Juice
500g	Pappardelle Pasta
10g	Fresh Dill <i>rinse, pick &amp; 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, 5-6 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 600ml 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