

A white oval bowl filled with a pasta salad. The salad contains green broccolini, sliced mushrooms, and a generous amount of shredded, golden-brown fried onions. The ingredients are tossed together and served on a dark wooden table.

Mushroom, Broccolini & Pasta Salad

The logo for Hawke's Bay Food & Wine Country. It features a stylized sunburst or mountain peak icon above the text "HAWKE'S BAY" in a bold, sans-serif font, with "FOOD & WINE COUNTRY" in a smaller font below it.

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Mushroom, Broccolini & Pasta Salad

BY JAMES BECK

This vibrant 'salad' is all made in one pan, I used Danny's gemelli pasta, but he has a wide range of different shapes that also work well. Bruce from Hillcroft Mushrooms has been supplying me with his stunning shitake and pekepeke kiore mushrooms for the last ten years. Pekepeke kiore is a native New Zealand mushroom that he's managed to cultivate. In fact, Bruce is one of the only mushroom growers in the country that has his own culture library and grows his own spawn for his shrooms.

INGREDIENTS

- 200g Hillcroft Mushrooms shitake stems discarded and cut into thick chunks
- 100g Hillcroft Mushrooms pekepeke kiore
- 8 pieces of broccolini blanched in salted water
- 300g Danny's Pasta cooked to 'al dente'
- 2 cloves of crushed garlic
- 1 handful of puffed Hawke's Bay pumpkin seeds
- Hawke's Bay extra virgin olive oil
- Hohepa Aged Danbo cheese to garnish

METHOD

1. Blanch the broccolini and cook the pasta.
2. In a large pan gently sauté the shitake mushrooms and garlic with plenty of the olive oil and salt to taste.
3. When the shitake are cooked, toss through the broccolini, the pasta and the pumpkin seeds to heat through.
4. Tear small bite sized pieces of the pekepeke kiore and add to the pan.
5. Gently toss and place in a serving bowl.
6. Use a vegetable peeler to peel shavings of the danbo all over the salad.