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TRI-COLOURED BEEF FILLED TORTELLINI WITH MIXED MUSHROOM, THYME AND CREAM SAUCE



PREP.....0:10
COOK.....0:20
INGREDIENTS.....8
DIFFICULTY.....EASY
SERVINGS.....5

INGREDIENTS

500g Angelo's Tri Coloured meat filled tortellini

2 tsp olive oil

200g Swiss brown mushrooms, thinly sliced

200g white Agaricus mushrooms (common white mushroom), thinly sliced

3 garlic cloves, peeled, thinly sliced

8 sprigs fresh thyme, leaves picked

500ml (2 cups) pure cream or reduced fat carnation milk

Salt & freshly ground black pepper

METHOD

Heat the oil in a large frying pan over medium heat. Add sliced mushrooms, garlic and thyme, and cook, stirring occasionally, for 10 minutes or until the mushrooms are tender and most of their liquid has been evaporated. Add cream to the mushroom mixture and stir over medium heat simmering for 8 minutes or until mixture thickens slightly, adjust the seasoning.

Meanwhile, cook Angelo's Tri Coloured Meat filled Tortellini for 10 to 15 minutes in salted boiling water until al dente as directed, drain and place the tortellini into the large frying pan with the sauce. Stir through the mushroom sauce and adjust seasoning if necessary.

Spoon into serving bowls and garnish with shaved parmesan cheese.



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SINCE 1968