



## Slow Caramalised Fennel & Leek Farfalle Pasta

By RuPal Bhatikar

2 cups mixed mushrooms  
1 cup fennel, thinly sliced  
1 cup leek, thinly sliced  
150g dry pasta  
1 cup Pecorino cheese, grated  
2 tablespoons olive oil

4 gloves garlic, thinly sliced  
1 teaspoon lemon zest  
 $\frac{3}{4}$  glass **Gomersal Rosé**  
Parsley leaves, for garnish  
Red pepper flakes, to taste  
Salt and pepper, to taste

1. Cook pasta in boiling salted water until al dente, then drain
2. Heat 1 tablespoon of olive oil in a pan, add mushrooms and fry until lightly golden.
3. Take off the pan, set aside and season with salt and pepper.
4. In the same pan, add remaining olive oil, garlic, red pepper flakes, leek and fennel.
5. Season with salt and fry until they caramalise.
6. Add **Gomersal Rosé** and reduce to less than half.
7. Add cooked pasta, mushrooms, lemon zest and Pecorino cheese.
8. Garnish with parsley leaves and season to taste.

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