**Fettucini with Wild Mushrooms**

**Ingredients**  
1 lb mixed mushrooms

4 tbsp Truffle Infused Olive Oil

1 clove garlic, finely chopped

1 pinch dried red chili flakes

Salt & freshly ground black pepper

½ lemon, juiced

1 pack Fettucini

2 tbsp grated Parmesan Cheese

3 tbsp fresh parsley, roughly chopped

1 tbsp butter

**Directions:**  
Slice the mushrooms thinly.

Pour Olive Oil into very hot pan, then add mushrooms. Let them fry fast, tossing once or twice, then add garlic, chili flakes, and a pinch of salt. (It is very important to lightly season mushrooms as it really brings out the flavour).

Continue to fry for 4-5 minutes, tossing regularly. Turn heat off and squeeze in the lemon juice. Toss and season to taste.

Cook pasta in boiling, salted water until al dente. Drain and add to the mushrooms, along with the Parmesan and Parsley. Add butter and toss gently, coating the pasta with the mushrooms. Sprinkle with parsley and parmesan before serving.

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