

## **Pasta with assorted mixed mushrooms, broccoli rosettes, pumpkin and Kiem**

Needed ingredients:

150 grams assorted mixed mushrooms, chestnut mushrooms, shiitake, oyster mushrooms, etc.  
150 grams broccoli rosettes  
175 grams butternut pumpkin  
2 small shallots  
2 table spoons olive or sunflower oil  
6 table spoons vegetable stock  
6 to 8 table spoons Kiem  
175 grams pasta, for example tagliatelle, farfalle  
4 table spoons Parmesan cheese or Grana Padano  
ground pepper from a pepper mill and salt to taste

Method of preparation:

Cook the pasta al dente with a pinch of salt, rinse and let leak in a colander. Peel the shallots and cut into pieces. Peel the butternut pumpkin, remove the seeds and cut into cubes or strips. Cook or steam the broccoli rosettes and butternut pumpkin until just done and let cool down. Cut off the hard part of the mushrooms' stems. Heat oil in a wok and stir fry the assorted mixed mushrooms and shallots. Add vegetable stock and beer and heat well for 2 to 3 minutes. Then add the broccoli and pumpkin and stir well. Bring to taste with pepper and salt. Mix the pasta with the vegetable mixture. Divide over preheated plates and sprinkle with Parmesan cheese or Grana Pardano. Serve with a chilled glass of Kiem.

Duits & Lauret Microbrewery, Schoolstraat 77, 3451 AC Vleuten  
[www.duitslauret.com](http://www.duitslauret.com)

Beers by this brewery: Duits & Lauret Kiem, Duits & Lauret Stout, Duits & Lauret Blond, Duits & Lauret Dubbelbock, Duits & Lauret Winterstout, Duits & Lauret Tevreden

Type of beer: May or spring bock