

## **„Topsy Noodles“**

by Rita Langguth (serves 2)

250 grams tagliatelle (broad noodles), 2 average-sized leeks, 10 to 15 cultivated mushrooms (champignons), 10 to 15 cherry tomatoes, 50 grams cooking fat, 1 tablespoon flour, 10 deci-litres 2002 UL 2002 Riesling Kabinett feinherb (half-dry), 10 deci-litres fresh cream, Salt and pepper to taste

Boil tagliatelle until al dente, meanwhile slice leeks in small rings and braise them in the cooking fat at low heat together with the mushrooms and the tomatoes, remove the vegetables, heat up the pan, add the flour (as you would for a white sauce), stir in the wine and the cream, and season. Pour sauce over the noodles, fold in the vegetables and serve.

You may also serve the dish in a baking mould, sprinkle it with freshly grated parmesan cheese and brown slightly.

I recommend:

**2002 RIESLING KABINETT semi-dry**