



button mushroom & karafuu spaghetti

My button mushroom and karafuu spaghetti brings the warm yet flamboyant flavors of the Kenyan coast in all its excellence in one glorious bite.

Ingredients

4 tablespoons of butter	1 tablespoon of tomato paste
1 tablespoon of all purpose flour	4 cloves of garlic, minced
200 g of Spaghetti	1 tablespoon of sesame seeds
200 g of Button mushrooms	Finely chopped coriander, for garnish
1 tablespoon of soy sauce	1/2 a tablespoon of coriander powder
4 cloves	1/2 a tablespoon of black pepper
1 red onion, finely chopped	Salt and pepper to taste

Method:

Cook your spaghetti the usual way and set aside.

In a pan, add your butter and flour and mix these on low heat until they are just combined. Then add your red onion, cloves and garlic and cook those until they soften and are fragrant. Add your mushrooms and tomato paste. Let this cook for about 4-6 minutes or until your mushrooms have just softened.

Add the cooked spaghetti and your tablespoon of soy sauce. Mix this and give it a minute more on the heat. Garnish with your coriander and sesame seeds and serve.



SERVE WITH: on its own, or with some gravy or beef
