

Creamy Mushroom Pasta

Serves 4

- 320 g fettucine or linguine (*Note 1*)
- 60 g unsalted butter
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- 1 T olive oil (*Note 2*)
- 600 g mushrooms, thinly sliced
- 4 garlic cloves, finely chopped
- 250 ml white wine, dry
- 250 ml chicken stock
- 370 ml heavy cream (*Note 3*)
- 60 g parmesan, finely grated (*Note 4*)
- 1 tsp salt and pepper, each

Serving:

Extra parmesan, for serving

Parsley, roughly chopped



1. Cook pasta in salted water for 1 minute less than time one package. Just before draining, scoop out **240 ml cooking water**, then drain.
2. Melt **butter** and heat **oil** in a large skillet over **high heat**.
3. Add **mushrooms** and cook, stirring regularly. When they start to sweat, add a pinch of **salt** and **pepper**.
4. When pretty golden (**about 4 - 5 minutes**), add **garlic** and cook until garlic is golden and mushrooms are golden.
5. Stand back and add **wine** (it will be steamy!!), stir, scraping the bottom of the skillet. Simmer rapidly until wine is mostly evaporated and winey smell is gone.
6. Add **broth**, **cream**, **parmesan**, **salt** and **pepper**. Stir to dissolve **parmesan** and simmer for **2 minutes**, stirring regularly.
7. Transfer pasta into sauce, **toss for 1 - 2 minutes** until sauce thickens and coats pasta. If sauce gets too thick, add a splash of reserved pasta cooking water.
8. Garnish with **parsley** and serve immediately with extra **parmesan**!

Recipe Notes:

1. **Pasta**- flat wide pastas are best for creamy sauces like this but any pasta will work just fine, short, long, normal or fancy. Use dried not fresh pasta.
2. **Oil + butter** - using combo prevents butter burning and makes it easier to make mushrooms golden.
3. **Cream** - recipe will work with light cream, but obviously lacks the same amount of richness. Toss pasta at end with splash of pasta cooking water - the extra starch in the water will help make the sauce thick like using full fat cream.
4. **Parmesan** - finely grated
5. **Leftovers** - Keeps in fridge for 3 days or so, then reheating in microwave. Add a tiny splash of water to loosen up the sauce if needed.

<https://www.recipetineats.com/creamy-mushroom-pasta/>