

MUSHROOM CARBONARA

WINE PAIRING: 2014 SORDO VILLERO BAROLO DOCG

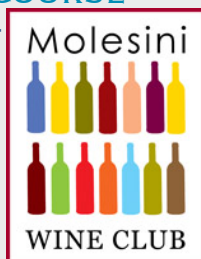
INGREDIENTS

- 10 ounces orecchiette pasta
- 1.25 LBS Cremini, white, or baby portobello mushrooms (any combination), stemmed, quartered or halved if small
- 1 cup Italian parsley
- 5 cloves garlic, peeled
- 2 medium shallots, roughly chopped
- 2 large eggs plus 1 egg yolk, whisked together in a small bowl
- 4 ounces finely grated Parmesan (best done with a microplane), plus more for serving
- 2 tablespoons olive oil
- 2 tablespoons butter
- 1 teaspoon red pepper flakes
- Salt and pepper to taste

TIME

- Prep Time: 15-20 minutes
- Cook Time: 15-20 minutes
- Difficulty: Easy to Moderate

SERVING SIZE: 6 AS A STARTER OR 4 AS A MAIN COURSE



There's something undeniably magical about orecchiette—the way those little pasta "ears" cradle every bit of sauce like tiny edible spoons. And in this dish? They hold

onto a velvety, rich blend of mushrooms, eggs, and cheese, creating a bite that's both comforting and indulgent. It's the kind of meal that feels fancy enough for a dinner party but cozy enough for a weeknight treat. Earthy mushrooms, creamy eggs, and a blanket of cheese come together in a pasta dream that's hearty yet luxurious. Do not salt this dish until you are ready to plate it as the pasta water, which is part of the sauce, is salty, as is Parmesan cheese.

1. Bring a large pot of salted water to a boil and follow the package instructions for cooking orecchiette; however, do not start cooking the orecchiette until your mushrooms are halfway through browning. Drain the orecchiette when it is about a minute undercooked, reserving 1.5 cups of the pasta water.

2. While water is coming to a boil, prepare mushrooms and set aside. Place parsley in a mini processor, pulse to a medium-to-fine chop, and place in a small bowl. In the same blender, pulse garlic and shallots together to a medium-to-fine chop. Set aside. Add the finely grated Parmesan into the bowl with the eggs. Stir until combined. Set aside.

3. Heat the oil and butter until foamy, over medium-high heat, in a heavy skillet large enough to hold the pasta and mushrooms. Add the mushrooms, red pepper flakes, and a few grinds of pepper, then toss. Sauté over medium-high heat until deep golden brown, about 15 minutes. Toss a few times with a wooden spoon and adjust the heat to allow the liquid to evaporate without burning the mushrooms.

4. Lower heat and add the garlic and shallots. Sauté for a few minutes. If your pasta is not yet cooked, turn off the heat; otherwise, toss in the pasta along with half of the reserved cooking water. Increase heat and cook until pasta is al dente, adding more water if it has been fully absorbed. You want the pasta to retain a little bit of residual liquid.
5. Remove the pan from the range and let it sit for a minute to slightly cool (so you don't end up with scrambled eggs!). Use a wooden spoon to stir in the Parmesan cheese and eggs briskly. Continue to stir as you add enough pasta water to create a silken sauce. Remember, it will continue to absorb water as it cools.
6. Add parsley, taste for salt, plate, and sprinkle with the extra Parmesan cheese.