

Chef John39s Creamy Mushroom Pasta

Jacob · 30/09/2024



Prep Time

40 mins

Difficult

Medium

Servings

6

Description

This creamy mushroom pasta features hot cooked fettuccine pasta coated in a beautiful aromatic creamy mushroom sauce

Ingredients

- - 8 ounces fettuccine pasta - 2 tablespoons olive oil - $\frac{3}{4}$ pound fresh white mushrooms
- sliced - $\frac{1}{4}$ pound fresh shiitake mushrooms
- stemmed and sliced - salt and ground black pepper to taste - 2 cloves garlic
- minced - 2 fluid ounces sherry - 1 cup chicken stock - 1 cup heavy whipping cream - 1 $\frac{1}{2}$ teaspoons chopped fresh thyme - 1 $\frac{1}{2}$ teaspoons chopped fresh chives - 1 $\frac{1}{2}$ teaspoons chopped fresh tarragon - 9 tablespoons freshly shredded Parmigiano-Reggiano cheese
- divided

Instructions

1. Gather the ingredients. Fill a large pot with lightly salted water and bring to a rolling boil. Cook fettuccine at a boil until tender yet firm to the bite
2. about 8 minutes. Drain but do not rinse pasta; transfer to a large serving bowl and keep warm. Meanwhile
3. heat olive oil in a large skillet over medium heat. Cook and stir white and shiitake mushrooms in hot oil with a pinch of salt until liquid from mushrooms evaporates and mushrooms are browned
4. about 10 minutes. Stir garlic into mushrooms and cook for 1 minute; pour in sherry and cook until wine is nearly evaporated. Stir in chicken stock; season with salt and black pepper. Bring to a simmer
5. reduce heat
6. and cook until slightly thickened
7. about 5 minutes. Pour cream into mushroom mixture
8. stir to combine
9. and simmer for 5 minutes. Mixture will foam and thicken slightly. Stir thyme
10. chives
11. and tarragon into mushroom sauce and turn off heat; mix 1/2 cup Parmigiano-Reggiano cheese into sauce until cheese is melted. Pour 1/2 of the mushroom sauce over pasta; toss to coat. Top with remaining mushroom sauce and 1 tablespoon Parmigiano-Reggiano cheese. Chef John Chef's Note The sauce is the star of the show
12. so you can use any pasta you like in this delicious dish.