



Mushroom Carbonara with Fresh Tagliatelle

SERVINGS
6

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RECIPE SOURCE

Kitchen on Fire

Ingredients

1 lb Mushrooms, medium dice
2 large shallots, finely minced
2 cloves garlic, smashed
½ cup White Wine
3 cups Heavy Cream
1 cup Parmesan, grated
1 tablespoon red chili flakes
2 cup english peas
2 each eggs
2 lbs Fresh Pasta

Cooking Instructions

1. Sauté mushrooms in a medium pot on high heat until brown. Remove mushrooms to cool and reserve.
2. Sweat shallots in same pot soft and fragrant.
3. Add garlic and chili flakes, and then immediately deglaze pot with wine. Once the alcohol smell has gone, add cream and simmer very low until the cream has reduced by 1/3.
4. Separate eggs, all whites together and each yolk in separate containers. Whisk cheese into whites and reserve.
5. Ladle 3oz of cream reduction into a sauté pan and slowly heat. Once the sauce is simmering, drop pasta into a separate pot of salted boiling water. Cook for approximately 1-2 minutes.
6. Transfer pasta, without draining well, into cream sauce. Add mushrooms and peas to pasta and cook for an additional 1-2 minutes. Remove from heat.
7. Season pasta with salt and pepper, and then fold in egg white and cheese mixture. Stir for 30 seconds and serve.
8. Garnish with raw egg yolk and more parmesan, serve IMMEDIATELY.

Recipe Tags

grater mixing bowls wooden
spoon medium pot large
sauté pan large stock pot
cutting board chef's knife