

bent street kitchen

SHITAKE AND ENOKI MUSHROOM PASTA

Ingredients:

300 g shitake mushrooms, stems removed and sliced thinly
300 g enoki mushrooms, bottom stems trimmed (about 2 cm), separated into thin bundles
2 t finely chopped garlic
½ c roughly chopped flat parsley
4 small dried red chillies, chopped (optional)
500 g pasta (linguini, pappardelle, spaghetti)
5-6 T olive oil
30 g unsalted butter
½ lemon
sea salt

Method:

Heat half of the olive oil in a hot frying pan. Add half the mushrooms, cook for 1 minute then add 1 t garlic, half the chillies and a pinch of salt. Toss mushrooms regularly and cook for 3 minutes or until the mushrooms are a nice golden brown. Add half of butter until most of it has melted. Remove from heat and a squeeze of lemon juice. Season to taste. Transfer into a large bowl that would be big enough for the mushrooms and pasta to be tossed in. Repeat process for remainder of mushrooms.

Cook pasta in salted boiling water. Drain then add to mushroom mixture and toss until well combined. Taste and adjust seasoning if needed. Add flat parsley and mix well. Serve with parmesan cheese if desired.

Serves 4.