



## fettuccine with mushrooms, eggs & cheese

serves 2, generously

### INGREDIENTS

1 large whole egg  
3 to 4 large egg yolks (I used 4)  
2 ounces (55 grams) finely grated Pecorino Romano  
2 ounces (55 grams) finely grated Parmigiano-Reggiano  
8 ounces (225 grams) mixed mushrooms like oyster & king trumpet  
2 tablespoons (30 grams) unsalted butter  
1 tablespoon (15 ml) extra-virgin olive oil  
1 large garlic clove, peeled & smashed  
Kosher salt  
1 heaping tablespoon (20 grams) white miso paste (optional)  
Freshly ground black pepper  
10½ ounces (300 grams) fresh fettuccine or dried pasta of choice  
A large handful flat-leaf parsley (leaves and tender stems), minced

Recipe & photo:  
Meryl Feinstein | @pastasocialclub

### METHOD

Prepare the ingredients: Let the eggs come to room temperature. Grate the cheeses on the smallest holes of a box grater if you can—I find this helps them melt more smoothly. Tear or slice the mushrooms into bite-sized pieces. Make sure everything else is ready to go.

In a wide sauté pan, warm the butter and oil over medium heat. Add the garlic and cook, turning occasionally, until fragrant and golden, about 3 minutes. Discard the garlic.

Add the mushrooms and stir until they're coated in butter/oil. Cook, undisturbed in a single layer, until they release most of their moisture, 5 to 7 minutes. Continue to cook, turning occasionally, until deeply golden on all sides. Season with salt, then transfer to a plate. Remove the pan from the heat but don't wipe it out.

In a medium mixing bowl, whisk the egg and yolks together until smooth. Add the cheeses, miso (if using), and a very generous amount of black pepper. Mix again until thick and paste-like.

Bring a large pot of water to a boil, then salt it generously. Add the fettuccine and cook, stirring every so often to prevent sticking, until just shy of tender, about 2 minutes (or, if using dried pasta, just shy of al dente).

Return the pan that held the mushrooms to medium heat, then transfer the pasta directly to it, along with enough cooking water to coat the strands (about ¼ cup). Toss the pasta often until the water bubbles and thickens, 1 to 2 minutes.

Scoop out ¼ cup pasta cooking water and add it a splash at a time to the egg mixture, mixing quickly to combine, until you reach a creamy, pancake-batter-like consistency (you might not use all of it).

Remove the pasta from the heat (don't just turn off the burner; move the pan to a heat-proof surface or trivet). While the pasta is hot, pour in the egg mixture and mix constantly until the pasta is well-coated and glossy (really keep that pasta moving!). Stir in the mushrooms and parsley and adjust seasoning to taste. Serve immediately.