

Fresh Porcini Mushroom Pasta

<http://userealbutter.com/2012/08/07/fresh-porcini-mushroom-pasta-recipe/>
from [Wendy](#)

1.5 lbs. fresh porcini mushrooms, cleaned and sliced 1/4-inch thick
3 tbsps unsalted butter
2 cloves garlic, smashed and chopped
1/4 cup white wine (something bright and unoaked)
1 lb. fettucine, cooked
1/2 cup heavy cream
squeeze of lemon juice to taste
salt and pepper to taste
Pecorino Romano cheese, grated (to taste)
parsley, minced

To clean your porcini mushrooms, don't use water or a damp cloth. A mushroom brush will do to gently remove any dirt or debris from your porcinis. Try to use the smaller bouchons or slightly larger mushrooms that haven't become wormed out. Slice the mushrooms into 1/4-inch thick slices. Set them in a wide, shallow pan over high heat to dry them out, flipping after a few minutes. Eventually liquid will begin to bubble forth as they begin to turn slightly golden. Add the butter and garlic to the pan and let the mushrooms cook until they begin to brown. Pour enough wine to cover the bottom of the pan and stir up the browned bits in the pan. Let simmer for a minute or so. Add the cream and the wet, cooked pasta to the pan. Stir to coat and let simmer to a thin sauce. Squeeze a little lemon juice (to your liking) over the pasta and season with good salt and fresh ground pepper. Serve with a sprinkle of grated cheese and minced parsley.
Serves 4.