

LIV SISSON

OYSTER MUSHROOM AND BROWN BUTTER PASTA



INGREDIENTS

MAIN INGREDIENTS

- Pappardelle pasta (2 parts)
- Fresh oyster mushrooms and/or tawaka if available (1 part)
- Cherry tomatoes (1/2 part)
- Butter (1/2 part)

SEASONINGS

- Fresh garlic
- Fresh parsley
- Fresh lemons (juice and zest)
- Salt (plenty, need heaps to salt the pasta water and then season dish)
- Extra Virgin Olive Oil
- Parmesan or other hard cheese for grating over the top
- Red pepper flakes

METHOD

- Prep the garlic: (DIY garlic paste basically), get the cloves out of their little jackets, mash them with the side of your knife, sprinkle with salt, work into a paste with side of your knife
- Meanwhile, brown the butter (this is the hardest part): melt butter over stove, once melted keep over the heat but stir attentively, until it browns and gives a nutty aroma, don't over do it though and burn it, it's a fine line, add a handful of parsley and garlic paste to it
- Prepare the shrooms (the easiest part): wipe them down with a damp cloth if dirty (do not soak/water log them) then break them down, you don't even need a knife, you shouldn't use one in fact, you should tear the mushrooms, this gives them more surface area to carry flavour, take advantage of their gills this way
- Get the pasta going: salt the water, seriously salt it, 20g salt to 100g pasta is the ratio my Italian chef pasta artisan friend Alba gave me, cook your pasta according to package
- Pop your cherry toms in the oven: chuck them in a roasting tin, add salt and EVOO, pop into an oven at 170C on broil/grill, they only need about 5 min, once the tomatos are bubbling and breaking take them out, let them cool a bit, carefully mash them down a bit more with a fork or potato masher
- Cook the shrooms: take a bit of your brown butter and put it in a hot hot frying pan, add the mushrooms them cook until the edges are crispy and golden
- Bring it all together: pasta, mushrooms, roasted cherry tomatoes, brown butter with garlic and parsley, add a bit of pasta water if you want it saucier, then add more parsley, lemon juice, salt, parmesan and pepper flakes to taste