

Fettuccine with Mushrooms and Cream

English translation, scaled to 2 servings



A creamy Italian pasta dish made with egg fettuccine, mixed mushrooms, white wine, fresh cream, thyme, parsley, and Parmigiano Reggiano. Use fresh mushrooms when available; frozen mixed mushrooms also work well.

Serves	Prep	Cook	Total	Difficulty
2	5 min	25 min	~30 min	Very easy

Source: Cuochinprogress / GialloZafferano Blog. Photos from the original recipe page.

Ingredients

Ingredient	Amount for 2 people
Egg fettuccine	175 g
Mixed mushrooms, frozen or fresh	200 g
Garlic	1 small clove, or 1/2 large clove
White wine	50-60 ml, about 1/4 glass
Fresh liquid cream / heavy cream	100 ml
Extra-virgin olive oil	as needed
Thyme	1/2 sprig
Parsley	small handful, chopped
Parmigiano Reggiano / Parmesan	15 g
Salt	to taste
Black pepper	to taste

Method

1. Heat a drizzle of olive oil in a large pan with the garlic over low heat.
2. Add the mushrooms. Raise the heat and cook for about 5 minutes.
3. Pour in the white wine. Let the alcohol evaporate, then season with salt and black pepper.
4. Add the thyme leaves and chopped parsley. Lower the heat and cook for about 10 minutes.
5. Stir in the cream and let the sauce reduce slightly.
6. Meanwhile, bring a pot of salted water to a boil and cook the fettuccine until al dente.
7. Transfer the pasta directly into the pan with the sauce. Add a small ladle of starchy pasta water and toss until the pasta is coated and finished cooking.
8. Turn off the heat. Add the Parmigiano Reggiano and a little more parsley, then mix until creamy.
9. Serve immediately while hot.

Cooking notes

- If using fresh mushrooms, clean them gently and slice them evenly so they cook at the same pace.
- Reserve more pasta water than you think you need; it helps loosen and emulsify the cream sauce.
- Finish the pasta in the sauce rather than rinsing it. The starch improves the final texture.



Photo credit: Cuochinprogress / GialloZafferano Blog.

Original recipe adapted, translated, and scaled from 4 servings to 2 servings.