

Mushroom Carbonara

Published [March 2019](#)

Ingredients

- ☐ Kosher salt
- ☐ 1½ lb. crimini or button mushrooms
- ☐ 6 garlic cloves
- ☐ 2 medium shallots
- ☐ 1 cup parsley leaves with tender stems (about ½ bunch)
- ☐ 5 large egg yolks
- ☐ 1 large egg
- ☐ 4 oz. store-bought pre-grated Parmesan, plus more for serving
- ☐ 1½ tsp. freshly ground black pepper, plus more
- ☐ ¼ cup extra-virgin olive oil
- ☐ 1 lb. orecchiette

Equipment

Measuring Cups[Buy](#).
Measuring Spoons[Buy](#).
Large Pot[Buy](#).
Medium Bowl[Buy](#).
Chef's Knife[Buy](#).
Cutting Board[Buy](#).
Whisk[Buy](#).
Dutch Oven[Buy](#).
Wooden Spoon[Buy](#).
Glass Measuring Cup[Buy](#).
Colander[Buy](#).

Steps

1. Fill a large pot with water and season well with **a few big pinches of salt**. Bring to a boil.
2. Meanwhile, do some veg prep! Tear off and discard stems of **1½ lb. crimini or button mushrooms**, then tear them into quarters (or in halves if small). Transfer to a medium bowl. Lightly smash and peel **6 garlic cloves**, then thinly slice. Peel and finely chop **2 medium shallots**. (A small red onion will work fine in a pinch.) Coarsely chop **1 cup parsley leaves with tender stems**.
3. Whisk **5 large egg yolks, 1 large whole egg, 4 oz. store-bought pre-grated Parmesan (about 1¼ cups)**, and **1½ tsp. freshly ground black pepper** in another medium bowl; set aside.
4. Heat a large Dutch oven over medium-high for a good 3 minutes. You want to get the pan very hot since adding the mushrooms is going to lower the temperature of the surface of the pan. Toss **mushrooms** and **¼ cup extra-virgin olive oil** once in pan to coat in oil. Cook, tossing once every 4–5 minutes (but mostly undisturbed), until mushrooms are mostly golden

- brown, 13–16 minutes. This will take some time and they will let out a lot of moisture before they start to brown, so stick with it!
5. Once mushrooms have been cooking for about 10 minutes, drop **1 lb. orecchiette** into boiling salted water and set a timer 2 minutes shy of al dente according to package directions.
 6. Back to those mushrooms! Once you've finished the browning process, reduce heat to medium-low and add **garlic, shallots, and 1½ tsp. salt**. Cook, stirring often, until aromatics are softened but not browned, 30–60 seconds.
 7. When pasta is 2 minutes shy of al dente, scoop out 2 cups pasta cooking liquid, then drain pasta.
 8. Add pasta along with 1 cup pasta cooking liquid to mushroom mixture. Cook over medium-low heat, stirring often to finish cooking the pasta and absorb liquid, about 2 minutes (this is why you're cooking the pasta 2 minutes shy of al dente; it allows for the flavors to meld as the pasta finishes cooking in the sauce). Remove from heat and let cool 1 minute. (Don't skip this step—if the pasta is too hot when you add the egg mixture, it will turn into scrambled eggs instead of a luxurious sauce.)
 9. Add ½ cup pasta cooking liquid to reserved egg mixture and whisk to combine and loosen eggs. Gradually add egg mixture to pot, stirring vigorously with a wooden spoon and adding more pasta cooking liquid as needed to loosen things up, until a very creamy, luscious sauce coats all noodles.
 10. Add parsley and stir again to combine. Taste and adjust seasoning for salt.
 11. Divide pasta among bowls. Top with Parmesan and a few cranks of pepper.
- Recipe by Molly Baz

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