Sea Urchin Pasta

NIBBLEDISH CONTRIBUTOR

Ingredients

- 3/4 pound spaghetti
- 3 piece uni, mashed or strained
- Olive oil

- 2 cloves garlic, diced
- 2 large shallots, sliced
- Crimini mushrooms, finely chopped
- 1/2 cup heavy cream
- Salt to taste
- Parmesan
- Italian Parsley, chopped

Instructions

I had sea urchin roe left over from my Egg and Uni Sakai and this pasta is the result. The rich cream is a perfect match for the uni. I served this alongside black cod.

Begin boiling your salted water for the pasta, adding your noodles when it comes to a rolling boil.

In a large pan, cook garlic and shallots in olive oil on medium-high heat until they begin to soften. Add mushrooms to the pan and cook to the point where they absorb the oil. Add cream and salt and thicken. When you take out your pasta, make sure to keep a few tablespoons of the pasta water in case it's needed to thin out the sauce. Stir in pasta, cheese, uni and parsley, in that order. Serve hot.