

# SENSELESS

RECIPES

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FETTUCINE WITH MUSHROOMS,  
NDUJA & MASCARPONE



Josh Katz

# FETTUCINE WITH MUSHROOMS, NDUJA & MASCARPONE

👤 Serves 4 ⌚ Cooks xx minutes

## SENSE INGREDIENTS

400g fresh or dried  
fettucine  
50ml olive oil  
400g chestnut mushrooms,  
cleaned & thinly sliced  
2 garlic cloves, minced  
½ tbsp chopped fresh  
oregano  
100g nduja  
1 lemon, zest & juice  
60g mascarpone  
2 tbsp chopped parsley  
20g parmesan cheese,  
grated  
10g salt, divided  
½ tsp black pepper

## SENSELESS INGREDIENTS

400g fresh or dried  
fettucine  
50ml olive oil  
400g chestnut mushrooms,  
cleaned & thinly sliced  
2 garlic cloves, minced  
½ tbsp chopped fresh  
oregano  
140g nduja (+)  
1 lemon, zest & juice  
90g mascarpone (+)  
2 tbsp chopped parsley  
50g parmesan cheese, (+)  
grated  
20g salt, divided (+)  
½ tsp black pepper  
A pinch of sugar (+)

## METHOD

- 1 Cook your pasta in salted, boiling water according to packet instructions until al dente.
- 2 Heat the oil in a large frying pan over medium, add the mushrooms and garlic and sweat, stirring regularly, until soft and coloured, about 7-10 minutes. Season with salt & black pepper and stir through the oregano to the pan for the last few minutes.
- 3 Add the nduja and stir to melt, followed by the lemon zest and juice.
- 4 Add the mascarpone, followed by a ladle of the pasta water and whisk to emulsify.
- 5 Season with more salt and black pepper, if necessary, and fold through the chopped parsley.
- 6 Reduce for 2-3 minutes then add the drained pasta to the pan, tossing until well combined.
- 7 Transfer to serving plates and garnish with grated parmesan cheese on top.

