



## Creamy Black Garlic & Mushroom Pasta

By Chef Veera Gaul, Ph.D.



### Ingredients

2 tablespoons O&V [Roasted Garlic oil](#) \*  
¼ cup thinly sliced shallots  
16 oz sliced mushrooms (cremini or a combination of your favorite mushrooms)  
2 tablespoons O&V [Tuscan Dipper Seasoning](#) \*  
¾ cup dry white wine (or vegetable/chicken broth)  
3-4 sprigs thyme (plus more for garnish)  
6-8 oz O&V **hand-made Spaghetti**  
½ cup O&V [Black Garlic Sauce](#) (or more to your taste) \*  
Freshly cracked black pepper to taste  
4 tablespoons shaved Parmesan cheese

### Preparation

Bring a pot of well salted water to the boil for the pasta.

In a saucepan, heat the Roasted Garlic oil in medium high, add the shallots and cook for 2 minutes till softened. Then add the mushrooms. Cook, stirring continuously until tender and starting to brown (about 4-5 minutes). Add the Tuscan spice mix and thyme sprigs and stir well. Cook an additional 2 minutes.

Add in the wine and bring to a boil. Reduce the heat and let simmer till the wine is reduced to less than a ¼ cup of liquid in the pan.

Simultaneously, boil the pasta in salted water according to the package directions and drain.

Pour the black garlic sauce into the pan and add the cooked and drained pasta. Season with freshly cracked pepper, toss well, and serve immediately, garnished with shaved parmesan cheese and some thyme leaves.

Serves 4-6

Active Time: 15 minutes Total Time: 15 minutes

**Note:**

The [Roasted Garlic oil](#) adds another layer of garlicky flavor to this pasta. The [Tuscan dipper seasoning](#) mix has a great combination of flavors that season the mushrooms to perfection. You can substitute the oil with a high-quality unflavored EVOO, but you will lose a little of that garlicky punch and the dipper spice can be replaced with your favorite Italian spice blend, although that too will change out the flavors of the dish.

I always recommend a high end, bronze die cut pasta like the **hand-made Spaghetti**, as it holds sauces much better than steel die cut commercial pastas. You can purchase it at any [Oil & Vinegar stores](#). The [Black Garlic Sauce](#) is unique and is the essence of the flavors in this pasta. If you would like to make a black garlic sauce from scratch, email me, and I will be happy to send you a recipe that, while different, will work well too.

Categories: Vegetarian, Entrée, Snacks & Sides, Pasta, Roasted Garlic Oil, Tuscan Dipper Seasoning, Hand-Made Spaghetti, Black Garlic Sauce, Easy Dinner, Weeknight Meal, Mushroom, Easy Entertaining, Quick Dinner,