Mushroom Wafu Pasta

Serves 4 to 6 By [Hana Asbrink](https://cooking.nytimes.com/search?q=Hana+Asbrink&action=click&module=byline&region=recipe%20page)

Note: Using bronze-cut dried pasta, with its rough surface, is optional but results in a superior final dish. Bronze-cut pasta is normally labeled as such on the package, otherwise, look for pasta with a surface that is coarser. (Traditional Italian brands and some organic pastas are often made in this manner).

Suggestions: Serve Wafu with seared scallops garnished with sesame seeds on a bed of wilted spinach.

1 pound dried spaghetti, preferably bronze-cut

¼ cup extra-virgin olive oil

8 tablespoons unsalted butter

4 to 6 garlic cloves, minced

1 pound shiitake mushrooms, or a combination of shiitake, shimeji and maitake, stems trimmed (if dry), separated and torn by hand

¼ cup soy sauce

2 to 3 scallions, finely sliced, for garnish

 Shredded, roasted nori (like shredded kizami nori or half of a nori sheet cut into thin matchsticks with scissors), for garnish

Bring a large pot of well-salted water to a boil. Cook pasta until 1 minute shy of al dente, according to the package directions. Reserve 1 cup of pasta water, then drain.

While pasta cooks, make the sauce: In a large skillet, heat olive oil and 4 tablespoons of butter over medium. When the butter is melted and starts to foam, add garlic and mushrooms. Cook, stirring only occasionally to ensure garlic doesn't burn, until mushrooms start browning on the edges, about 6 to 7 minutes. Season with 1/2 teaspoon salt and about 12 to 15 cranks of pepper. Remove mushrooms to paper toweling.

Return the skillet to medium low. Add remaining 4 tablespoons butter and soy sauce, allowing butter to melt into the soy sauce. Add drained pasta and 1/2 cup of the pasta water to the skillet, tossing to coat with the sauce. Cook, adding more pasta water 1 tablespoon at a time as needed, until pasta is glossy, about 1 minute. Adjust the seasoning.

Reheat the mushrooms. Serve pasta topped with mushrooms, sliced scallions and shredded nori.