

# Uni Pasta

## Ingredients

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8 oz Spaghetti  
1 1/2 T Kosher Salt (plus 1/4  
teaspoon)  
1 clv Garlic (minced)  
1 Shallot (minced)  
1 T Olive Oil  
1/4 t Crushed Red Pepper  
2 T White Wine  
1/4 c Heavy Cream  
3 oz Uni (reserve 6 pieces for  
garnish)  
1/8 t Ground Black Pepper

## Instructions

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1. Start boiling 4 quarts of water in a large pot. Gather all the ingredients. Once the water is boiling, add 1 1/2 tablespoon salt to the cooking water then add spaghetti.

2. Stir to make sure the noodles don't stick to each other. Cook for 4 minutes then turn off the heat.

3. Heat a large frying pan over medium-low heat. Once it's warm, add olive oil and evenly coat the pan. Then, add the minced garlic and crushed red pepper. Saut  until fragrant, about 2 minutes.

4. Add the minced shallot and saut  until translucent. Add white wine and mix it together. Add heavy cream and combine well together. Add 1/4 teaspoon salt and ground black pepper and mix

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well.

5. Add uni to the pan, reserving some pieces for garnish. Use a wooden spatula to break up the uni into the cream mixture to form a smooth sauce, leaving some small chunks for texture. Taste the sauce and season with salt and black pepper, if needed.

6. Transfer the noodles to the sauce in the pan with tongs. Toss to evenly coat the spaghetti with the sauce, adding 2 tablespoons of the reserved pasta water to enrich the sauce. You don't want the spaghetti to absorb all the sauce here, so work quickly.

7. Transfer the Uni Pasta to individual plates and garnish with the reserved 6 pieces uni.