



TRUFFLED PASTA

This is our favourite cooked truffle recipe.

INGREDIENTS

500 g good quality pasta
2 tablespoons sea salt
About 1 tablespoon butter
1 clove garlic (don't add lots or it overpowers the truffle)
Small pinch chilli flakes (don't add lots or it overpowers the truffle)
Salt
3 g truffle per person
About ¼ cup cream
Parmesan grated (ideally truffle infused)

METHOD

Add salt to about 5 litres of water and bring to the boil. Once boiling, add pasta & cook until tender. Remove a cup of the cooking water and drain pasta through a colander.

Return the saucepan to the heat, add butter, garlic, chilli flake and sea salt. Gently cook until fragrant.

Add steaming hot pasta, reserved water and toss. Add cream and parmesan.

Serve hot into warm bowls.

At the table, shave 2-3 grams fresh truffle over each serve.