



Black Truffle
HARVEST



Premium Fresh Black Truffle grown naturally in Australia

Pasta & Creamy Truffle Sauce

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Pasta & Creamy Truffle Sauce (serves 2)

Ingredients

Sea salt
1/2 cup thickened cream
80gm black truffle butter
10gm fresh black truffle (shaved)
Freshly ground black pepper
250gm egg fettuccine
3 tablespoons chopped fresh chives
80gm Parmesan shaved

Preparation Method

Add 2 teaspoons salt to a large pot of water and bring to a boil.
In a large sauté pan, heat the cream over medium heat until simmering.
Add the truffle butter, 1/2 tspn salt, and 1/4 tspn pepper, lower the heat and stir in shaved truffle and truffle butter until melted. Keep heat low.
Add the pasta to the boiling water and cook for time specified on the packet.
When the pasta is cooked, set aside 1/2 cup of the cooking water, then drain the pasta.
Add the drained pasta to the sauté pan and toss it through the truffled cream.
As the pasta absorbs the sauce, add as much of the reserved cooking water as necessary to keep the pasta creamy.
Serve when pasta is completely coated with sauce. Garnish each serving generously with chives and shaved Parmesan.