

Pasta Provolone, Anchovies and Black Truffle



INGREDIENTS

(4 portions)

350 gr pasta, short of long
Extra virgin olive oil
2 tins of anchovies
1 garlic clove
circa 20gr of truffle carpaccio
150 gr Provolone finely cut
1/2 glass of white wine
[Black Truffle Carpaccio, Gran Cucina](#)
[Mare e Monti EVOO, Oleificio Berardo](#)
[Provolone Dolce, Belcanto](#)

Wine pairing suggestions



[Ribolla Gialla, Vigna Petrusa](#)

Description

A quick, easy to make, tasty full of flavour pasta recipe for all lovers of strong flavours. Anchovies, provolone and fresh black truffle are all strong flavours but in this dish they perfectly complement each other. A delicious pasta for all seasons

Preparation

Start with boiling the water for the pasta.

Finely chop the garlic and fry them for a minute in a pan with extra virgin olive oil. Add the anchovies and reduce the heat, let the anchovies break down to the point of dissolving then add the white wine, put the heat up and let the alcohol evaporate. Your sauce is now ready.

Cut the provolone in small pieces and put aside.

When the water boils add some rock salt and the pasta. Follow the cooking time on the bag but a minute before the pasta is ready, taste it and if it is about a minute away from being al dente, drain the water and put in the frying pan with the sauce, add the provolone and mix or toss for a minute over high heat. Plate and grate some black truffle as much as you like. Delicious