

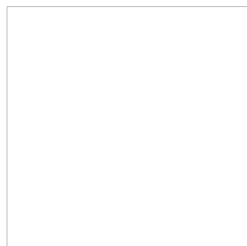
Truffle Tagliatelle

INGREDIENTS

(4 portions)

Egg Tagliatelle 250 g
Fresh Truffle or Black Truffle Carpaccio 80 g
Extra virgin olive oil
Salt to taste
Truffle butter 40 g
Optional Parmigiano Reggiano to taste
[Black Truffle Carpaccio, Gran Cucina](#)
[Truffle Butter, Gran Cucina](#)
[Mare e Monti EVOO, Oleificio Berardo](#)
[Parmigiano Reggiano, Belcanto](#)
[Egg Tagliatelle, Gran Cucina](#)
[Black Truffle Sauce, Gran Cucina](#)

Wine pairing suggestions



[Albarossa Altaguardia, Forti del Vento](#)

Description

Tagliatelle with truffles is a classic Piedmont dish also found in other truffle regions such as Tuscany, Le Marche or Abruzzo that requires egg pasta because of their capacity to absorb the sauce along with some truffle butter and grated aged parmigiano reggiano cheese can be added. This is a luxurious dish, still very easy to make, it is all about the quality of the ingredients and the balance of their flavour. Follow our recipe for the perfect truffle tagliatelle.

Preparation

Bring the water to a boil, and add salt when it starts boiling.

Cook the tagliatelle in the boiling water until al dente, follow the cooking time but drain them a minute before being ready. In the meantime, heat the truffle butter in a medium-sized saucepan until it has melted, being careful not to let it burn, a couple of teaspoon per portion. You can also add a couple of spoons of Truffle sauce to get more truffle flavour.

Drain the pasta, leaving some of the cooking water aside, and add to the pan with the butter sauce. Toss over high heat to coat the pasta, adding the pasta water if necessary to loosen the sauce and add the Parmigiano Reggiano if you like.

Prepare the plates and add truffle shavings or the truffle carpaccio over the pasta before serving.