

FRESH TRUFFLE PASTA

Ingredients

300g fresh ribbon pasta
 40g butter
 200ml cream
 1 tbsp Extra virgin olive oil
 100g grated parmesan
 1 tbsp truffle oil
 1 egg
 ½ tsp onion, finely diced
 ½ small crushed garlic clove
 Sea salt
 Freshly ground pepper
 Fresh truffle shaved (optional)



Method

- Drop fresh pasta into a large pan of boiling water for approx 3 minutes
- In a separate pan melt the butter and lightly sauté the garlic and onion
- When soft add cream and a little truffle oil
- Simmer for a few minutes but do not boil
- Add the parmesan and season
- When the pasta is cooked, strain off the water, return it to the pan, add the sauce to the pasta and give a short stir to coat the pasta with the sauce
- Break your egg into a cup (to avoid getting any shell in the pasta, fold the egg into the pasta)
- Serve in warmed pasta bowls with a shave of fresh truffle on top and a drizzle of extra virgin olive oil or truffle oil
- If you wish you can add more grated Parmesan