



Ingredients (for 4)

25g of Fresh White truffles or 50g Fresh Black truffles

300g of fresh pasta, such as papardelle or tagliatelle (200g if using dried pasta)

50g Parmesan or Grana Padano

50g butter

2 tbsp Extra Virgin Olive Oil

Salt and pepper to taste

Method

Using a fine cheese grater, grate two thirds of the fresh Truffles into a mixing bowl and add the butter and olive oil. Mix thoroughly and heat gently in a large flat bottomed pan until the butter is liquid. Grate the cheese with the same grater (to ensure none of the fresh Truffles are wasted) and set aside.

Bring a small saucepan of salted water to the boil and cook the pasta until al dente. Drain the pasta. Put the pasta into the pan with the Truffle sauce, add the grated cheese and mix through.

Plate up the pasta, bring to the table, and for the grand finale, shave the remaining fresh Truffles at the table over each plate of pasta.