

COCOA FETTUCCINE WITH TRUFFLE, LUPINI BEANS AND ACACIA HONEY CHESTNUTS



Chef: Maurizio Ferrari

Method

Serves 1

In a pot with plenty of salted water cook the fettuccine al dente. In the meantime, melt the butter in a pan and fry the garlic clove, shallot and majoram, add the chestnuts, lupini beans, cream with truffle and a spoon of cooking water. Drain the pasta and toss it in the pan with the prepared sauce, adjust the seasoning with salt and pepper. Serve the fettuccine on a plate and garnish with the crispy speck, sprouts and a drizzle of extra virgin olive oil.

Menù Ingredients

25 g. Crema tartufata – Mushrooms and truffle paste - E52
30 g. Castagne al miele di acacia - Chestnuts with acacia honey - AV1X
q.s. Olio extravergine di oliva “Classico” - Extra virgin olive oil “Classic” - EK0X

Ingredients

q.s. Sprouts
q.s. Majoram
q.s. Garlic
5 g. Shallots
1 slice Crispy Speck
15 g. Butter
20 g. Lupini beans
80 g. Cocoa Fettuccine