PAPPARDELLE PASTA WITH PORCINI MUSHROOMS AND TRUFFLE



Menù Ingredients

180 g Crema di funghi prataioli al tartufo - Cream of button mushrooms with truffle - E50K

550 g Èporcino - GX1

q.s. Carpaccio di tartufo - Truffle Carpaccio - P69

q.s. Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5

Ingredients

q.s. Garlic

q.s. Fresh parsley

550 gr Fresh pappardelle

Chef: Leonardo Pellacani

Method

Serve 6

In a pan with a drizzle of oil sautè the garlic, after a minute add the drained porcini mushrooms and sauté for few minutes with some chopped parsley. Cook the fresh pappardelle in boiling salted water until al dente. Incorporate the truffle sauce with a little of the cooking water.Drain the pasta and toss in the mushroom sauce. Garnish with few slices of truffle carpaccio.

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