

TAGLIOLINI WITH TRUFFLE CREAM SAUCE



Menù Ingredients

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

60 g. Crema ai formaggi - 5 Cheeses Sauce - EF1

q.s. Grancrema al Parmigiano Reggiano D.O.P. - Grancrema cheese sauce with Parmigiano Reggiano PDO - KH1

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

Ingredients

q.s. Salt

q.s. Almonds Fillets

q.s. Milk

550 g. Fresh Egg Tagliolini

Chef: Leonardo Pellacani

Method

Serve 6

In a non-stick pan, toast the almond fillets with a little extra virgin olive oil. In boiling salted water, cook the fresh tagliolini until al dente. Meanwhile, in a saucepan, heat the mix cheese sauce and the truffle cream together with a little milk. Drain the tagliolini and toss in the prepared sauce. Transfer the pasta to the plates and complete with a drizzle of Parmigiano Sauce and the toasted almond.