

TAGLIOLINI WITH TRUFFLE



Menù Ingredients

20 g Truffle Clarified Butter with summer truffle - PT9
3 g Carpaccio di tartufo - Truffle Carpaccio - P69
q.s. Fonduta con Fontina D.O.P. della Valle d'Aosta - Fondue
with Fontina PDO from Valle d'Aosta - EY1

Ingredients

q.s. Parmigiano Reggiano cheese
q.s. Fresh thyme
70 g. Tagliolini Pasta

Chef: Leonardo Pellacani

Method

Serve 1

Dissolve the truffle butter in a pan with a drop of cooking water. In the meantime, cook the tagliolini in boiling salted water. Drain the pasta and toss for few minutes, adding a little parmigiano reggiano cheese. Transfer the tagliolini to a plate with the hot fondue, few thyme leaves, the truffle carpaccio and a drizzle of truffle oil.