



## Fettuccine with Black Truffle

To make the most of truffles, keep it simple and remember they need warmth and fat to bring out their aroma and flavour. This easy dish of fettuccine with black truffle ticks all the boxes.

**Serves 6 as a starter**



### INGREDIENTS

- 600g fresh egg fettuccine (1lb 5oz)
- 150g unsalted butter (5oz)
- 100g freshly grated parmesan (3½oz)
- 100g fontina, diced (3½oz)
- 1 x 40g black truffle (1½oz)

### METHOD

1. Bring a large saucepan of well-salted water to the boil, using 10g salt/litre water (1/3oz salt/2 pints water).
2. Cook pasta for a couple of minutes, until just tender.
3. Meanwhile, melt butter in a large frying pan.
4. Drain pasta, reserving some of the cooking water.
5. Add pasta to the frying pan with parmesan, Fontina and a couple of tablespoons of the cooking water and toss to combine well.
6. Transfer to warmed warm serving bowls and shave truffle liberally over the top.
7. Serve fettuccine with black truffle immediately.