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FOOD ~ WINE ~ TRAVEL

Truffle Pasta Alfredo

Delicious Alfredo is one of the simplest pasta sauces, containing just butter, cheese and the all important pasta cooking water. Add to that the indulgent touch of shaved fresh black truffles in season, or black truffle butter the rest of the year, and you have a dish that's truly swoon-worthy.

Serves 4–6 as a starter

INGREDIENTS

- 25g cooking salt (1oz)
- 250g dried egg pasta (9oz)
- 65g truffle butter (2⅓oz)
- 65g Parmigiano-Reggiano or Grana Padano, finely grated (2⅓oz)

METHOD

1. Place 2.5 litres (5 pints) of water in a large saucepan, add salt and bring to the boil.
2. Add pasta and cook until just al dente, using packet instructions as a guideline.
3. Meanwhile, place butter in a large frying pan over low heat. When it's half melted, cover and set aside off the heat.
4. When pasta is almost cooked, return frying pan to a medium heat, add ¼ cup of the pasta cooking water and simmer, shaking the pan frequently until it's emulsified and slightly thickened.
5. Use tongs to transfer the cooked pasta into the frying pan then turn off the saucepan's heat.
6. Increase heat under frying pan to medium and toss the pasta for 30 seconds or so until the butter mixture has been absorbed.
7. Add a quarter of the cheese and another ¼ cup of pasta cooking water and continue tossing and stirring vigorously with the tongs until well combined.
8. Add half the remaining cheese and another ¼ cup of pasta cooking water and toss and stir until incorporated.
9. Add most of the remaining cheese, reserving a little for garnish, and another ¼ cup or so of pasta cooking water and keep mixing to create a smooth, thick sauce coating the pasta.
10. Transfer into warmed shallow bowls, sprinkle with remaining cheese and serve truffled taglierini Alfredo immediately.

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