



Tajarin al Tartufo Nero

Tajarin is a very thin, golden pasta from Piemonte made with 3 or 4 egg yolks per 100g flour. As egg yolks are high in fat, this makes it the perfect pasta to serve with truffles. In Piemonte tajarin al tartufo is made with the local white Alba truffles – in Australia it works just as well with our local black truffles.

Serves 6 as a starter



INGREDIENTS

- 500g tajarin pasta (1lb 2oz)
- 150g black truffle butter (5½oz)
- Extra black truffle, for garnishing (optional)

METHOD

1. Cook pasta in plenty of well-salted boiling water until just al dente, using 10g salt/litre water (⅓oz salt/2 pints water), until just tender.
2. Meanwhile, place butter in a large frying pan over low heat and heat just until butter melts, set aside.
3. Drain pasta, reserving a cup of the cooking water.
4. Return frying pan to a low heat, add about ½ cup of the cooking water and toss to combine with butter.
5. Add pasta and toss through the sauce, adding a little more cooking water if necessary to obtain a creamy consistency.
6. Serve immediately, with extra black truffle grated over the top if you like.