

Truffle Mac and Cheese



Serves 4

Ingredients

500 gr dried pasta (Penne or Rigatoni)

2 tablespoons unsalted butter

1 small white onion

500 ml cooking cream

40 gr **Black Truffle Patè**

250 gr shredded Mozzarella

100 gr grated Parmesan

100 gr Gorgonzola

100 gr Ricotta

2 teaspoons garlic powder

Salt and Pepper to taste

Directions

1. Preheat oven 200°C.
2. Bring a large pot of salted water to a boil over high heat and boil the pasta until very “al dente”. Strain and set aside.
3. In a large sauce pot over medium-low heat, sweat the onions with the butter until translucent, about 5 minutes.
4. Pour in the cream and **Black Truffle Patè**, and stir in half of mozzarella and all of the other cheeses, making sure to reserve the other half of mozzarella for later. Sprinkle in the garlic powder, salt, and pepper. Stir to combine everything.
5. Once the ingredients have created a sauce, toss to coat in the pasta.
6. Transfer to a baking dish, sprinkle evenly the remaining mozzarella cheese on top, and bake for approximately 10 minutes, or until the top is golden brown.
7. Remove from oven and serve warm.

Truffle Mushroom Lasagna



Serves 4

Ingredients

2 tablespoons EVO

600 gr mixed mushrooms

1 small white onion

1 tablespoon chopped fresh thyme

50 gr **Black Truffle Patè**

1 liter Bechamel Sauce

400 gr Lasagna sheets

150 gr grated Pecorino Cheese (or Parmesan Cheese)

150 gr shredded mozzarella

Salt and Pepper to taste

Directions

1. Preheat oven 200°C.
2. Coarsely slice the mushroom
3. Heat the olive oil in a large skillet over medium heat, then cook the onions until soft, about 4 to 5 minutes.
4. Add the mushrooms, and continue to cook over medium heat stirring often until lightly browned, about 8 to 10 minutes.
5. Add the thyme, salt and pepper, str to mix, then set aside.
6. Once cool, add the **Black Truffle Patè** to the mushrooms and stir to mix.
7. Bring a large pot of salted water to a boil over high heat and precook the Lasagna sheets in boiling water for 30 seconds, then place in an ice water bath.
8. Dry and set aside on clean kitchen towels.
9. Mix together the Pecorino and the Mozzarella cheese reserving 1/2 cup Pecorino cheese to finish.
10. Lightly grease an 8 x 11 inch oven-proof casserole dish and spoon 1 cup of sauce into the pan, spreading over the bottom.
11. Cover the sauce with a layer of noodles, trimming to fit, then spoon a layer of 1/3 of the mushroom mixture on top.
12. Cover with another layer of noodles, then sauce, and half the blended cheese mixture.
13. Continue to layer ingredients, finishing with a layer of noodles covered with sauce.
14. Sprinkle the remaining Pecorino cheese on top, then sprinkle with the fresh Thyme Leaves
15. Bake the lasagna in the Owen until golden brown on top and bubbly, about 45 minutes.
16. Allow the lasagna to rest for 15 to 20 minutes before cutting.

Black Truffle Chicken Pasta



Serves 4

Ingredients

400 gr dried pasta (Spaghetti or Tagliatelle)

300 gr mixed mushrooms

1 tablespoon chopped fresh parsley

40 gr **Black Truffle Patè**

250 ml cooking cream

1 tablespoon chopped garlic

2 tablespoon EVO

80 gr grated Parmesan Cheese

Salt and Pepper to taste

Directions

1. In a large sauce pot over medium-low heat, sweat the garlic with the oil until turn gold
2. Add the chopped chicken breast over medium heat until become nice brown
3. Coarsely slice the mushroom. Add in the sauce pot and continue to cook over medium heat stirring often until lightly browned, about 8 to 10 minutes. Add salt and pepper to taste.
4. Once almost completely cooked turn the heat to low, add the cooking cream and **Black Truffle Patè** to the mushrooms and chicken sauce, Sprinkle in the chopped parsley, salt and pepper. Stir to combine everything.
5. Bring a large pot of salted water to a boil over high heat and boil the pasta until al dente.
6. Drain cooked pasta and reserve 1/2 cup of water you cooked pasta in
7. Add the pasta in the sauce pot, stirring together to coat the pasta with sauce. Add some of the reserved pasta water, by the tablespoon, to loosen the sauce to your desired consistency.
8. Finish the pasta with the remaining chopped parsley, grated parmesan and toss to coat
9. Serve immediately

Black Truffle Carbonara Pasta



Serves 4

Ingredients

400 gr Pasta (Spaghetti or Tagliatelle)

4 good quality eggs (only the yolk)*

100 gr beef bacon (or smoked chicken)

100 gr grated pecorino cheese (or parmesan cheese)**

1 tablespoon chopped fresh parsley

40 gr **Black Truffle Patè**

Salt and Pepper to taste

Directions

1. In a large bowl combine the four egg yolks with about 3/4 of the grated pecorino/parmesan cheese and **Black Truffle Patè**. Add a bit of salt and some black pepper
2. Slice beef bacon (or smoked chicken) into quite thick cubes.
3. Put the cubed bacon in a cold pan before putting on heat. This will make the fat render, which you'll need to make the creaminess. Fry until crisp and set aside.
4. Bring a large pot of salted water to a boil over high heat and boil the pasta until al dente.
5. Drain cooked pasta and reserve 1/2 cup of water you cooked pasta in
6. Gently combine pasta, egg-cheese-truffle mix, cooking water and fried bacon, including the fat from the frying, over low heat, continuously folding/stirring so the eggs won't set.
7. When the spaghetti is coated with creamy sauce and most liquid's gone, immediately remove from heat.
8. Sprinkle with the some chopped parsley, remaining grated pecorino/parmesan, grated Black Pepper and serve immediately.

Creamy Truffle Gnocchi



Serves 4

Ingredients

600 gr Gnocchi

350 ml cooking cream

80 gr grated parmesan cheese

50 gr butter

2 small shallots (finely chopped)

40 gr **Black Truffle Patè**

Salt and Pepper to taste

Directions

1. Brown the shallots in a little butter in a frying pan over low heat for a few minutes.
2. Add the cooking cream and the parmesan cheese. Mix well until you get a nicely combined sauce. Adjust for salt and pepper and right before to remove from the heat add the **Black Truffle Patè**.
3. Bring a large pot of salted water to a boil over high heat and boil the gnocchi until they rise to the surface.
4. Drain, toss them in the creamy truffle cheese sauce and finish with a generous sprinkle of freshly grated black pepper.