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Pappardelle with Truffle Butter

Sara made this simple dish as a primi at Secret Squisito to comments like "OMG, this is sublime . . ."

50g Sara's pappardelle per person as a primi or 80g for a secondi
3 tablespoons chopped fresh chives
90g Grana Padano DOP, shaved thin with a speed peeler
200ml double cream
90g Truffle Hunter black truffle butter
freshly ground black pepper & Squisito smoked Trapani salt

Add a tablespoon salt to a large pot of water and bring to a boil. Meanwhile, in a large (12-inch) sauté pan, gently warm the cream until it comes to a simmer. Add the truffle butter, 1 teaspoon salt, and 1/2 teaspoon pepper, lower the heat to very low, and swirl the butter until it melts. Keep warm over very low heat, ideally in a bains marie. Add the pasta to the boiling water and cook for 3 minutes, exactly. (If you're not using Sara's pasta, follow the directions on the package.) When the pasta is cooked, reserve 1/2 cup of the cooking water, then drain the pasta. Add the drained pasta to the saute pan and toss it with the truffle-cream mixture. As the pasta absorbs the sauce, add as much of the reserved cooking water, as necessary, to keep the pasta very creamy.

Serve the pasta in shallow bowls and garnish each serving with a generous sprinkling of chives and shaved Grana. Sprinkle with salt and pepper and serve at once.

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