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Sara's Truffle Pappardelle

A universally popular and simple dish from our Secret Squisito 'anti-restaurant.' The reviews speak for themselves!

Serves 4

200g dried pappardelle (50g/person as a primi or 80g as a main)

200ml double cream

50g black truffle butter

Trapani sea salt & freshly ground black pepper

1 tablespoons chopped fresh chives

30g thinly shaved Grana Padano

Add a tablespoon salt to a large pot of water and bring to a boil. Meanwhile, in a large sauté pan, heat the cream over medium heat 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. Add the pasta to the boiling water and cook for 3 minutes, exactly. 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 sprinkling of chives and shaved Grana Padano. Sprinkle with sea salt and pepper and serve at once.

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