

Truffle pasta with tagliatelle

Our truffle pasta with traditional tagliatelle, spicy parmesan and the irresistible aroma of truffles is the ideal dish for an evening for two. Turn your Valentine's Day into a culinary experience!

Zutaten
2 Portionen

300 g Byodo tagliatelle
50 g Butter
50 ml Byodo extra virgin olive oil, from Italy
50 g Parmesan, freshly grated
Byodo organic sea salt
Pepper
10 g Truffle, black or white

Zubereitung

Bring a pan of water to the boil and add 3 tablespoons of salt. Add the tagliatelle to the boiling water and cook according to the packet instructions until al dente. Meanwhile, melt half the butter in the pan.
Before draining the pasta, remove approx. 150 ml of the cooking water and use it to deglaze the butter directly. Then add the drained pasta to the pan, mix with olive oil, the remaining butter and the Parmesan until the pasta is creamy. Season to taste with salt and pepper and add a little more cooking water if necessary.

Arrange the pasta on two warmed plates and grate a generous amount of truffle and Parmesan over

it. Drizzle with a few drops of olive oil.