

Truffle Pieces:

The main ingredient gives the dish its distinctive earthy and aromatic flavor.

Cheese:

It adds a salty, nutty flavor and thickens the sauce.

Salt and Black Pepper:

It enhances and balances all the flavors in the dish.

Parsley:

It adds a fresh, herbal flavor and a splash of color.

Truffle Pasta Recipe

Ingredients

- 12 oz pasta
- 2 tbsp unsalted butter
- 2 tbsp olive oil
- 3 cloves garlic, minced
- 1/4 cup heavy cream
- 1-2 oz fresh or preserved truffle pieces (shaved or chopped)
- 1/2 cup grated Parmesan cheese (plus extra for garnish)
- Salt and black pepper to taste
- Fresh parsley or chives, chopped

Directions

Step 1

Cook the Pasta: Boil a large pot of salted water. Add the pasta and cook it according to the package instructions until it is firm but not hard (al dente). Before draining, save 1/2 cup of the pasta water.

Step 2

Sauté the Garlic: In a large skillet, heat the butter and olive oil over medium heat. Add the minced garlic and sauté for 1-2 minutes until fragrant (be careful not to burn it).

Step 3

Add Cream: Pour the heavy cream into the skillet. Stir it to mix with the garlic and butter. Let it simmer for 1-2 minutes.

Step 4

Incorporate Truffle Pieces: Add half of the truffle pieces to the skillet and stir gently. This will help the sauce absorb their flavor. Keep the other half to use as a garnish later.

Step 5

Combine Pasta and Sauce: Add the cooked pasta to the skillet and toss to coat it evenly with the sauce. If the sauce is too thick, add a splash of the reserved pasta water to loosen it up.

Step 6

Add Cheese and Season: Add the grated Parmesan cheese and mix it well. Then, add salt and black pepper to taste.

Step 7

Garnish and Serve: Put the pasta on serving plates. Add the remaining truffle pieces, extra Parmesan, and chopped parsley or chives on top. Serve right away and enjoy

Serving Ideas

Serve the **Easy Truffle Pasta** topped with Creamy Ditalini Pasta Recipe (<https://kitchencousine.com/creamy-ditalini-pasta-recipe/>)

Recipe Tips

- **Add Truffle at the Right Time:** If you are using fresh truffle pieces, add half of them to the sauce while it cooks. This will help release their earthy smell into the dish. Keep the other half to sprinkle on top at the end. This way, the truffle flavor stays strong and doesn't disappear during cooking.
- **Reserve Pasta Water:** Before you drain the pasta, save 1/2 cup of the water. If your sauce is too thick, add a bit of this starchy water to make it thinner. The starch in the water helps the sauce stick to the pasta better

Nutrition Facts		
Amount per serving		
Calories		560
		<small>% Daily Value*</small>
Total Fat	28 g	38.89%
Saturated Fat	11 g	55%
Cholesterol	45 mg	15%
Sodium	350 mg	15.22%
Total Carbohydrate	68 g	24.73%
Dietary Fiber	3 g	10.71%
Total Sugars	3 g	
Protein	17 g	34%
Potassium	160 mg	3.4%

Frequently Asked Questions

— Can I use truffle oil instead of fresh or preserved truffle pieces?