



RED HILL
TRUFFLES



LINGUINE IN TRUFFLE BUTTER SAUCE

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Serves 4

- sea salt
- 400g linguine
- 80g "Red Hill Truffles" butter
- 80g finely grated pecorino, *plus extra to serve*
- 2 tablespoons chopped flat-leaf parsley
- "Red Hill Truffles" truffle sea salt
- black pepper
- fresh truffle, to serve (*optional*)

- 1** Bring a large pot of salted water to the boil over a high heat. Add linguine and cook until just tender, al dente, check timing according to packet instructions.
- 2** While the pasta is cooking, melt the butter in a frying pan over a low-medium heat, being careful not to burn.
- 3** Reserve ½ cup of pasta cooking water. Drain the pasta and transfer to frying pan with pecorino, parsley and 2 tablespoons of cooking water.
- 4** Working quickly, gently toss the pasta over a medium-high heat, adding extra cooking water if necessary to loosen and coat with sauce. Season lightly with a pinch of truffle salt and grinding of black pepper.
- 5** Divide pasta among four bowls, scatter with extra pecorino and a grating of fresh truffle, if using.
Serve immediately.



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