

Tagliatelle with Truffles of Crete Senesi



Ingredients:

- 350g (12oz) tagliatelle
- 2 tablespoons extra virgin olive oil
- Oroverde Lucano Lacrima
- 2 tablespoons truffle oil
- 25g (1oz) butter
- A bunch of fresh sage, chopped
- 1 fresh truffle sliced very thinly

Preparation:

In a pan put olive oil, truffle oil, fresh sage and butter, and warm up very gently. Cook and drain the pasta, toss it in the pan with the oil mixture. Garnish with freshly sliced truffles and serve.

Makes for 4 persons

