

Tagliatelle with Truffle Butter

Ingredients:

Kosher salt
3 cups heavy cream
18 oz white truffle butter
Freshly ground black pepper
6 (8.82-oz) pkg Cipriani Tagliatelle dried pasta or other egg fettuccine
18 tbsp chopped fresh chives
18 oz Parmesan, shaved thin with a vegetable peeler

Directions:

Add 4 tbsp 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, 3 tsp salt, and 1 1/2 tsp 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. When the pasta is cooked, reserve 3 cups of the cooking water, then drain the pasta. Add the drained pasta to the sauté 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 generous sprinkling of chives and shaved Parmesan. Sprinkle with salt and pepper and serve at once.

Adopted from Ina Garten