

BOUCHAINE

N A P A V A L L E Y ♦ C A R N E R O S

Creamy Pasta with Black Truffles

BY CHEF MARTY SLAVIN

(Serves 2) Ingredients

½ lbs. linguini or tagliatelle pasta
1 tbsp. unsalted butter
3 oz. triple cream, soft ripened
cheese like St. Andre or Taleggio
Black winter truffle

Directions

Cook pasta until al dente, reserve 1 cup of pasta water before draining. Add pasta back to pan over medium-low heat. Add butter and cheese. Using tongs, toss pasta to coat while adding enough pasta water to create a creamy sauce. Transfer pasta to plates and generously grate truffle over pasta.

Serve immediately.



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