



Pasta with Robiola & Truffles

TOTAL: 25 MIN

4 FIRST-COURSE SERVINGS

This indulgent first course marries three of Italy's best ingredients: egg pasta, winter truffles and Robiola Rocchetta, a creamy cheese from northern Italy, which forms the base for an incredibly rich sauce.

4 tablespoons salted butter

8 ounces dried egg fettuccine or tagliatelle

8 ounces Robiola Rocchetta cheese, at room temperature, cut into 1-inch pieces

Salt and freshly ground pepper

1 medium fresh white or black truffle, peeled and sliced, or one 2-ounce jar sliced truffles

1. Bring a large pot of salted water to a boil. In a small saucepan, melt the butter. Cook over moderate heat until the milk solids turn a rich brown and the butter smells nutty, about 6 minutes. Pour the butter into a bowl.

2. Cook the pasta in the boiling water until al dente. Drain the pasta, reserving $\frac{1}{2}$ cup of the cooking water. Return the pasta to the pot. Add the reserved water and the browned butter and toss with 2 forks. Add the cheese and toss until it begins to melt; season with salt and pepper. Transfer the pasta to warmed bowls, shave the truffle on top and serve right away.

—*Marcia Kiesel*

