

DE CECCO PENNE TARTUFATA



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Serves 4

INGREDIENTS

— Available at Mediterranean foods

380g Artisan De Cecco Penne

2 tablespoons cream

2 tablespoons Masiello Salsa
Tartufata truffle paste

1 cup roughly chopped rocket

grated Parmigiano Reggiano

METHOD

1. Cook the pasta in a large pot of salted water until 'al dente'.
2. In the meantime place the Tartufata and the cream in a large pan — simmer for 2 minutes.
3. Drain the pasta reserving a little of the cooking water for the sauce. Toss the pasta into the sauce pan and sprinkle the rocket on top.
4. Mix and serve with a generous sprinkle of Parmigiano Reggiano on top.

Buon Appetito!

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