

# Truffle Pasta

## Ingredients

---

11 oz Pappardelle  
1 T Salt (plus 1/2 teaspoon)  
3 T Unsalted Butter  
1 Shallot (minced)  
3 clv Garlic (minced)  
8 oz Crimini Mushrooms (sliced)  
4 Thyme Sprigs  
1/4 c White Wine  
2 T Truffle Paste  
2 t Truffle Oil  
3/4 c Heavy Cream  
0 ds Ground Black Pepper  
1/2 c Parmesan

## Instructions

---

1. Bring your pasta to a boil in a pot of water with 1 tablespoon salt. Cook it 3-5 minutes shy as indicated on the pasta package. Reserve a couple tablespoons of the pasta cooking water, then drain and set your pasta side.
2. In a pan over low heat, add your butter, mushrooms, 1/2 teaspoon salt, thyme, garlic, and shallots, and let saute until it softens slightly. Add in your wine and let it reduce. Then go in with the heavy cream, truffle paste, truffle oil and a few tablespoons of the pasta cooking water.
3. Add your pasta back in to the pan and cook. Add some ground black pepper. Taste and adjust for seasoning, adding more truffle oil, if needed.
4. Once the sauce combines to become one with the pasta and coats it well, switch off the heat. Add

# Truffle Pasta

parmesan, and serve!