



TAGLIOLINI WITH TRUFFLES



INGREDIENTS

- 4 eggs
- Truffle from the Aude or Uzès
- 400 g fresh Taglioni
- 100 g lean bacon
- 3 tablespoons crème fraîche
- 3 tablespoons olive oil
- Parmesan flakes
- Salt

DIRECTIONS

- A few days (ideally five days) before preparing the recipe, put the eggs with the truffle in a closed container and leave in a cool place so that the eggs absorb the aromas of the precious fungus.
- On the day of preparation, cut the bacon into small dice.
- Cook the fresh pasta for 2 to 3 minutes, then drain. It must be al dente!
- Fry the diced bacon in a pan without adding any fat.
- Keep it on a low heat.
- Separate the egg yolks from the whites. Stir the yolks and the diced bacon together. Put aside.
- Heat the equivalent of 3 coffee cups of crème fraîche and olive oil.



WINE PAIRING SUGGESTION

Jean Claude Mas L'Artisan Pinot Noir IGP Pays d'Oc



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DIRECTIONS

- Add to the pan with the eggs and diced bacon. Stir again.
- Add the pasta.
- Season with salt and pepper to taste, then stir again.

Presentation:

- Cut the truffle into slices. Add these and the Parmesan flakes to the pasta mixture, then serve in soup bowls.



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