

Fresh home-made Truffalo pasta



Informations

People : 4

Preparation : 20

Cooking time : 30



Ingredients

Dough:

- 150 g grated Truffalo
- 400 g flour
- 3 eggs
- 1 pinch of salt
- 100 ml water
- A little olive oil

To serve:

- 50 g grated Truffalo
- 500 g mixed mushrooms
- 200 g Parma ham
- 50 g grated Truffalo
- A little crème fraîche Isigny
- Basil
- Salt, pepper

Preparation steps

1. Mix together all the ingredients for the pasta dough then knead for at least 10-12 minutes until you have a smooth, elastic dough. If it is too firm, you can add a tablespoon of water. Wrap the ball of dough in cling film and allow to rest in a cool place for at least 30 minutes.
2. Lightly flour the work surface and roll the dough out very thinly with a rolling pin. Roll it up without applying any pressure then cut thin strips with a knife. Drop the resulting pasta into a saucepan of boiling water and drain when it rises to the surface.
3. To serve, cut the mushrooms and Parma ham into small pieces and sauté until golden in a frying pan. Add the 50g of grated Truffalo and the cooked pasta and gently mix together. Season with salt, pepper and basil then add a drizzle of crème fraîche Isigny.

? **Tip:** You could make coloured pasta too – red, for example, by adding tomato puree, black, using squid ink, or yellow, with curry powder or turmeric Albert Ménès.