

SCHRAMSBERG

RECIPE

FRESH PASTA WITH TRUFFLES

Recipe by Jamie Davies

PAIR WITH:

J. SCHRAM NOIRS

INGREDIENTS

- 1 lb. Fresh angel hair pasta
- 2 Shallots, diced
- 1 T. Butter
- 1 cup Cream
- Fresh black or white truffles, chopped
- 1 T. Brandy
- 2 Egg yolks
- 1 2oz.tin Paté de foie gras, cut in cubes
- Salt and Pepper
- Parmesan cheese, grated



PREPERATION

- Cook pasta in large amount of boiling water and drain.
- Sauté the shallots in butter.
- Add the cream and reduce for 2 minutes.
- Stir the pasta into the cream and reheat.
- Mix in truffles and brandy.
- Remove from heat.
- Add egg yolks and foie gras and toss.
- Season to taste.
- Serve on heated plates.
- Sprinkle with fresh grated Parmesan cheese.