

SCHRAMSBERG

RECIPE

FRESH PASTA WITH TRUFFLES

Recipe by Jamie Davies

PAIR WITH:
RESERVE

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.