



# Tartufo Tagliolini

Courtesy of chef M. Mataio Gillis, Co-Owner Ciao Thyme Bellingham, Washington [www.ciaothyme.com](http://www.ciaothyme.com)



Total Time: 30 minutes

Prep time: 10 minutes

Assembly time: 20 minutes

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Serves: 6

## Ingredients

1 Package **Ciacco Tartufo Tagliolini**

8 Quarts boiling salted water

¼ cup **Ciacco Truffle Oil**

¼ cup **Colli Etruschi**

**MammaMia Organic Extra Virgin Olive Oil**

2 Tbsp **Casina Rossa Truffle Salt & Cheese**

2 Tbsp **Vero Lucano Breadcrumbs**

Fresh ground black pepper, to taste

½ cup Parmigiano Reggiano Cheese

1 fresh red Fresno or Anaheim chile, thinly sliced

2 Tbsp Italian Parsley, chiffonade

## Directions

Boil a large pot of water, salt to taste; cook the Tartufo Tagliolini pasta until al dente. The pasta shouldn't be too tender; it should have a nice bite or chew in its center.

Drain the finished pasta and place in a large bowl. Add ¼ cup Olive Oil and ¼ cup Truffle oil to the cooked pasta. Toss to combine. Allow to cool slightly, adding more oil as needed to keep the pasta from sticking.

Toss the pasta with 2 Tbsp of Casina Rossa Truffle Salt & Cheese, 2 Tbsp of the Breadcrumbs, and half of the Italian parsley.

Using a large fork or thin plating tongs, spin the pasta into nice nests and place on a platter.

Garnish with more breadcrumbs, parsley, chile and a little more of Truffle Salt & Cheese

Just before service add ½ cup finely grated or microplane Parmigiano Reggiano to the top. This dish can be served hot or at room temperature

***Buon Appetito!***