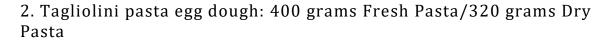# Black Truffle Pasta by Umberto Bombana

Recipe for 4 people

Ingredients:

1. To Finish:

- 40 grams Whole Black Truffle
- 30 grams butter
- 30 grams Parmesan Cheese
- Salt and Pepper

2. Tagliolini pasta egg dough: 400 grams Fresh Pasta/320 grams Dry Pasta

- 500 gr Pasta Flour
- 300 gr Taiyouran Egg Yolk
- 2 gr salt

3. Truffle sauce:

- 20 gr Celery
- 20 gr Carrot
- 20 gr Onion
- 1 Bay Leaf
- 100 gr Black Truffle Trimmings (Tuber Melanosporum)
- 80 ml Red Wine Reduced to 20 ml
- 10g pata negra ham (or Parma ham)
- 45 ml Truffle Jus

4. Chicken stock (500 ml)

- 100 gr Celery
- 100 gr Carrot
- 100 gr Onion
- 200 gr Chicken Meat
- 2 liter water

Directions

Pasta

1. Mix the ingredients with hands or with the Kitchen Aid.

2. Rest the egg dough for 30 min in the refrigerator.

3. Roll the tagliolini dough thinly and cut in small strip using a knife or a cutter.

Chicken Stock

1. For the chicken stock add all the ingredients starting from cold water use medium high heat.

2. Once it starts to boil lower the heat to let it simmer for at least two hours and skimming the broth periodically. Pour through a fine sieve.

3.Obtain around 500 ml of broth.

Truffle Sauce

1. In a small sauce pot slowly Saute the celery, carrot, and onion until soft and transclucent

2. Add the bay leaf, truffle trimmings, truffle water, and ham and braise for a few minutes

3. Add 200 ml chicken stock and simmer for 2 hours. (low heat)

4. Reduce the liquid 80% and blend with a hand mixer or blender and pass through a sieve.

To Serve:

1. Cook the fresh pasta in salted water for 1 minute (if using boxed pasta cook to just below al dente/desired doneness)

2. While the pasta cooks; Melt 30 gram and add a few spoonfuls of chicken stock

3. Once the pasta is finished add it to the melted butter and chicken stock and mix everything with 30 gr of Parmesan Cheese, salt and pepper.

4. Reheat the truffle sauce and place in the middle of the plate

5. Place the Pasta on top of the sauce and finish the plate with freshly shaved Black Truffles (Approx. 10 grams/person)