



Tagliarelle with Truffle Butter Sauce

Ina Garten, Barefoot Contessa Back to Basics

BAH Note: As much as I believe in using what you have, this one time I'm going to say don't substitute ordinary grocery store pasta for the Cipriani Tagliarelle. If you can't find it at your local market, ask my friend Google and he'll give you a number of resources. I got my pasta, as well as the truffle butter, from [The Fresh Market](#). Ina relies on [Dartagnan](#) for her truffle butter. Both have online shops for your convenience. The truffle butter has a strong, earthy flavor. If that's not your thing, skip the sauce entirely and go with shaved Parmesan and a drizzle of olive oil or some butter.

- 1/2 cup heavy cream
- 3 ounces white truffle butter
- 1 (8.82-ounce) package Cipriani tagliarelle dried pasta
- 3 tablespoons chopped fresh chives
- shaved Parmesan

Season a large pot of water with 1 teaspoon kosher salt and bring to a boil.

Meanwhile, heat the cream in a large pan set over medium heat until it comes to a simmer. Add the truffle butter, lower the heat to the lowest setting, and stir until the butter melts. Taste for seasoning and add salt and pepper as desired. Keep the sauce warm over very low heat stirring occasionally.

Add the pasta to the boiling water and cook for exactly 3 minutes, exactly. If you're using something other than Cipriani pasta, follow the directions on your package. Reserve 1/2 cup of the cooking water then drain the pasta. Add the pasta to the pan with the sauce and toss to combine. Add as much of the reserved cooking water as necessary to keep the pasta very creamy.

Serve hot with a garnish of shaved Parmesan and a sprinkling of chives.

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