

Tajarin with Truffle Butter

PERFECTLY PAIRED WITH ITALIAN NEBBIOLO

Nebbiolo's bold tannins and bright acidity embrace the silky richness of Tajarin, while its notes of cherry and earth echo the seductive allure of truffle butter—pure harmony in every bite.



CHEF & SOMMELIER'S TIP:

For an even more seamless pairing add a splash of Nebbiolo to the truffle butter sauce. The wine's acidity will brighten the dish while its tannins subtly bind to the richness making each forkful even more irresistible!

Nebbiolo

RELEASE DATE *October 2025*

oak: *heavy* body: *full*
sweetness: *dry* alcohol: *14%*
tasting notes: *Tart cherry and raisin, with supple leather and a smoky undertone. Blackberry and plum add rustic depth to this wine of grit and grace.*

SERVINGS: 4

PREP TIME: 40 minutes (including resting time)

COOK TIME: 5 minutes

INGREDIENTS LIST

TAJARIN PASTA:

- 2 cups all-purpose flour
- 6 large egg yolks
- 1 whole egg
- 1 tbsp olive oil
- ½ tsp salt

TRUFFLE BUTTER SAUCE:

- 4 tbsp (60g) unsalted butter
- 1 oz (30g) black or white truffle, finely shaved (or high-quality truffle oil)
- Salt, to taste
- Freshly ground black pepper
- Freshly grated Parmigiano-Reggiano

STEP-BY-STEP INSTRUCTIONS

1. MAKE THE PASTA DOUGH:

- On a clean surface, mound the flour and create a well in the center. Add egg yolks, whole egg, olive oil, and salt.
- Gradually mix flour into eggs with a fork, then knead by hand until smooth and elastic (about 10 minutes). Wrap in plastic wrap and let rest for 30 minutes.

2. ROLL AND CUT THE PASTA:

- Roll out dough using a pasta machine or rolling pin until thin (about 1mm thick).
- Lightly flour surface, fold pasta sheet loosely, and slice into thin ribbons (about ⅛" wide). Unravel and set aside.

3. COOK THE PASTA:

- Bring large pot of salted water to a rolling boil. Cook tajarin for 1–2 minutes until al dente. Reserve ½ cup of pasta water before draining.

4. MAKE THE TRUFFLE BUTTER SAUCE:

- In large pan over low heat, melt butter. Add splash of pasta water and swirl until emulsified.
- Toss in cooked tajarin, coating it in the butter sauce. Adjust seasoning with salt and pepper.

5. FINISH AND SERVE:

- Plate immediately, topping with freshly shaved truffle and Parmigiano-Reggiano.
- Serve with a glass of Nebbiolo and let the magic unfold!

