

## Fresh Fettucine with Parmesan & Shaved Black Truffles

6	oz	fresh fettucine
1	oz	fresh black truffle
1	Tbl	extra virgin olive oil
2	Tbl	unsalted butter
1	oz	parmesan cheese, microplaned
1	tsp	kosher salt
1	pinch	black pepper

Bring a large saucepan of water to a boil and salt it. When the water has come to a full boil, cook fettucine for 2 1/2 minutes. While the pasta is cooking, heat a separate sauté pan to medium high heat and add the cream and a touch of the pasta water. When this is heated add the parmesan cheese, butter and salt and reduce slightly till just thick enough to coat the back of a spoon. Add the cooked pasta to the sauté pan and toss until it is completely coated with the sauce. Add black pepper and check seasoning. Add more salt if necessary. Twist the pasta and slide it into a small pasta bowl, using all of the sauce. Drizzle with olive oil and microplane parmesan over fettucine, then shave black truffles over the top.