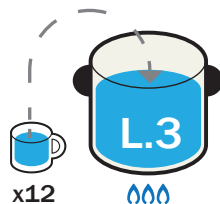
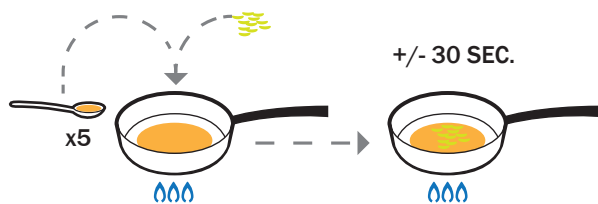


## THE RECIPE.

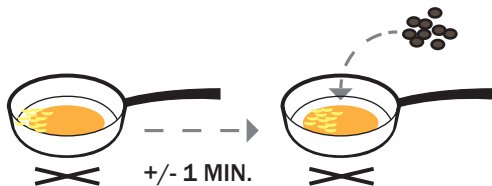
LET'S GET TO WORK! THE UNIQUE FLAVOUR OF TRUFFLE IS THE UNDISPUTED PROTAGONIST OF THIS RECIPE AND IN A FEW SIMPLE STEPS YOU'LL BE ABLE TO BRING TO YOUR TABLE ONE OF THE MOST SOUGHT-AFTER DISHES OF ITALIAN AND INTERNATIONAL GASTRONOMY.



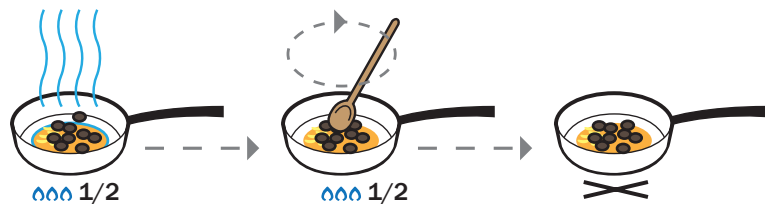
BEFORE STARTING, PUT A PAN WITH 3 LITRES OF WATER ON TO HEAT.



WHILE YOU WAIT FOR THE WATER TO BOIL, POUR SIX TABLESPOONS OF EXTRA-VIRGIN OLIVE OIL INTO A FRYING PAN WITH 2 THINLY SLICED CLOVES OF GARLIC. IT WILL ONLY TAKE 30 SECONDS TO COOK, SO BE CAREFUL NOT TO BURN THE GARLIC!



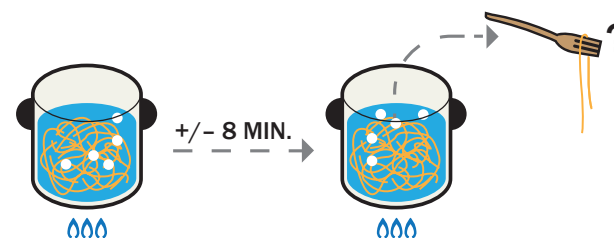
TAKE THE PAN OFF THE HEAT, LEAVE IT TO COOL A MINUTE AND ADD THE BLACK SUMMER TRUFFLE CARPACCIO CONTAINED IN THE PACKAGE, MAKING SURE YOU ARE NOT STANDING WITH YOUR FACE OVER THE PAN BECAUSE THE OIL MIGHT SPIT DUE TO WATER CONTAINED IN THE TRUFFLE!



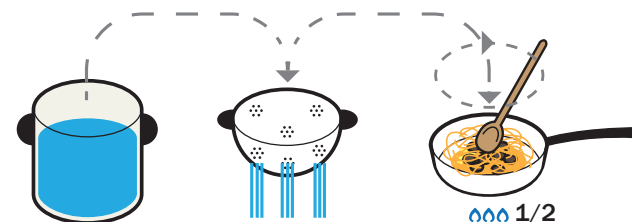
PUT THE PAN BACK ON THE STOVE TO ALLOW THE AROMA TO BURST OUT: THE EXCESS WATER NEEDS TO EVAPORATE OVER A LOW HEAT, WHILE YOU STIR THE MIXTURE WITH A SPOON. IT WILL ONLY TAKE TWO MINUTES AND THEN THE CONDIMENT WILL BE READY FOR THE TAGLIOLINI. TURN THE HEAT OFF AND SET ASIDE.



AT THIS STAGE THE PASTA WATER WILL BE BOILING: ADD THE SALT CONTAINED IN THE PACKAGE AND POUR THE TAGLIOLINI INTO THE PAN, STIRRING WITH A LARGE WOODEN FORK TO PREVENT THE PASTA FROM STICKING (A CHEF'S SECRET IS TO PUT A TABLESPOON OF EXTRA-VIRGIN OLIVE OIL INTO THE WATER BEFORE ADDING THE PASTA).



START YOUR TIMER AND GIVE THE PASTA 8 MINUTES TO COOK. TASTE IT, MAKE SURE IT'S "AL DENTE".



DRAIN THE TAGLIOLINI. POUR THE PASTA INTO THE FRYING PAN, PUT IT BACK ON THE STOVE AND COOK IT GENTLY WHILE CONSTANTLY STIRRING FOR APPROXIMATELY ONE MINUTE.



BEFORE SERVING AT THE TABLE, HERE IS ANOTHER CHEF'S TOUCH: ADD FOUR TEASPOONS OF EXTRA-VIRGIN OLIVE OIL INFUSED WITH NORCIA BLACK TRUFFLES TO GIVE YOUR RECIPE GREATER INTENSITY.

WE ARE NOW READY TO SERVE! TAKE YOUR TAGLIOLINI WITH TRUFFLE TO THE TABLE TOGETHER WITH THE BOTTLE OF WINE CHOSEN BY THE SOMMELIER FOR THIS RECIPE. IF YOU WANT IT AND HAVE IT AT HOME, FEEL FREE TO ADD SOME GRATED CHEESE AND A DUSTING OF FRESHLY GROUND BLACK PEPPER TO GIVE THE DISH A STRONGER FLAVOUR.

**BRAVO, BUONISSIMO! JUST LIKE IN THE BEST ITALIAN RESTAURANTS!**