



Pappardelle tossed in Olive Oil, Truffle and Fresh Walnuts

450g San Remo Traditional Egg Pappardelle

½ cup Olive oil

1 teaspoon truffle paste or 1 tablespoon truffle infused oil.

¾ cup fresh crushed walnuts

½ cup flat leaf parsley, chopped.

Salt and cracked black pepper

100g parmesan cheese

Cook pasta according to packet directions. Heat one ¼ cup of olive oil in a pan on medium heat. Add walnuts and sauté for 3mins or until walnuts have lightly browned. Place truffle paste to pan and mix well. Turn down heat, add parsley and then pasta and mix until pasta is well coated. If needed, add an extra ¼ cup olive oil. Season to taste with salt and cracked black pepper. Serve with shavings of parmesan cheese

