



Fettuccine with Egg and Fresh Truffle

by Chef Ken Frank, La Toque

Serves 4

One of the best ways to showcase the flavor of fresh truffle is with eggs. Whole fresh eggs stored in the refrigerator for 24 to 48 hours in a tightly sealed jar with a fresh truffle become infused with an incredible amount of truffle perfume. It is a gift of nature. Either the summer Burgundy truffle (*Tuber aestivum/uncinatum*) or black Périgord truffle (*Tuber melanosporum*) will work; use them fresh, at the peak of their season. Be sure to use good free range farm eggs if you can find them. This dish is utterly simple; its success depends on the quality of the truffle and the eggs.

Ingredients

1 fresh ripe truffle (20 to 25 grams, about the size of a large walnut, more is OK!)

4 farm eggs

6 tablespoons sweet butter

4 pinches sea salt (1 large pinch per egg is nearly always perfect)

4 nests fresh fettuccine

Preparation

Slice the truffle very thinly with a truffle shaver. Chop half of the sliced truffle and set aside, reserving half of the nicest slices to place on top of the finished dish.

Bring a large pot of generously salted water to a boil. Melt the butter and 4 pinches of salt in a large mixing bowl over the boiling water. Add 4 eggs to the butter and whisk together over the boiling water until they are just warm like a bath, not hot! Stir in the chopped truffle, verify salt seasoning and adjust if necessary, keep warm.

Cook the fettuccine until tender, strain and immediately toss with the melted butter and eggs. The heat from the pasta will thicken the egg so it coats the noodles nicely. Divide among four bowls, smother with remaining sliced truffle and serve.