



# Tagliatelle Pasta with Fresh Black Truffles



Chef Ken Frank is the official host chef of the annual Napa Truffle Festival. Each year, he helps select the master guest chefs and provides his beautiful La Toque restaurant as the venue for the festival's signature Truffles & Wine Dinner. Widely considered the top truffle chef of North America, Chef Ken holds the distinct honor of being the first, and so far the only, American chef invited to participate in the *Fiera Internazionale Tartufo Bianco D'Alba*, the world-renowned Annual White Truffle Festival in Alba, Italy. Here he shares one of his favorite and most user-friendly truffle recipes: pasta with fresh black truffles. Simply superb!



**Chef Ken Frank**  
*La Toque*  
*Napa, CA*

## **Ingredients** (Serves 4)

---

- 1/2 lb lardons, cut in 1/2" cubes (25-30 cubes), blanched first for 2-3 minutes
- 1/2-1 cup mushroom broth (can use vegetable broth, chicken broth or, in a pinch, water)
- 2 eggs (preferably ones that have been stored with the truffles), beaten
- Parmesan cheese
- 1/2 lb fresh tagliatelle pasta
- Sea salt
- 1 fresh black truffle (approximately 2 oz)

## **Directions**

---

Sauté lardons for about 3-4 minutes in a fry pan until crispy on the outside. Add broth and swirl pan to deglaze. Add egg and swirl pan again to mix ingredients. Place fresh pasta in boiling water and cook until just al dente, drain and add to the pan. Coarsely grate Parmesan cheese into the pan and mix all of the ingredients together. Add salt to taste and top with shavings of fresh black truffles.