

Spaghetti with Black Truffles / Spaghetti ai Tartufi Neri

SERVES 4

Black truffles are known as trifolati in Umbrian dialect. One of the easiest and most tasty uses for them is in spaghetti ai tartufi neri, spaghetti with black truffles. To get the most flavor soak the shaved truffle slices in a good extra virgin olive oil for a day before putting the dish together.



Ingredients

2 fresh black truffles or canned (if you must)

2/3 cup Extra-Virgin Olive Oil

1 pound spaghetti

2 cloves garlic, minced

1/2 teaspoon salt

Grated Pecorino cheese (optional)

INGREDIENTS

Directions

1 If the truffles are dirty, brush them with a mushroom brush or a paper towel. Slice them very thin with a truffle slicer, a sharp knife, or on a box cheese grater. Place the truffles in a shallow dish and pour the olive oil over them. Cover them with plastic wrap, and allow them to remain at room temperature for several hours or overnight.

2 Cook the spaghetti, following the package directions or the directions for freshly made pasta.

3 While the spaghetti is cooking, heat 2 tablespoons of the oil in which the truffles are marinating in a large skillet, and cook the garlic until it is soft but not browned. Turn off the heat and add the remaining olive oil and the truffles.

4 Drain the spaghetti, reserving 2 tablespoons of the cooking water. Add the spaghetti and the water to the skillet with the truffles. Reheat the mixture over very low heat just until it is hot. Stir in the salt. Transfer the mixture to a platter and serve immediately. Pass the cheese on the

side.

This recipe was featured on [**Season 12 - Episode 1221.**](#)



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Comments

Luciano

December 18, 2017 at 7:21 pm

Cooking truffles will kill their flavour. Your receipe is all ok but trufles should be put on dish after all is done, not heated.

Ottar Sande

December 21, 2018 at 3:08 pm

Black truffles may be cooked. White ones should always be served crude

Hugh

February 26, 2019 at 8:51 pm

Excellent and authentic recipe. Our fresh black truffles tasted far better infused in extra virgin olive oil than they did just simply shaved over the finished pasta. No comparison!!