

Tagliatelle with truffle and rocket

Serves 2

Ingredients

- **200 g** fresh tagliatelle
- **1** shallot
- ½ clove garlic
- **200 g** mixed mushrooms, such as shiitake and oyster mushrooms
- **100 ml** cream
- ½ **tsp** white truffle oil
- **40 g** Grana Padano
- **50 g** rocket
- Olive oil, sea salt and black pepper
- Bread, to serve

Method

1. Finely chop the shallot and garlic and soften them in a spoonful of olive oil in a frying pan. Clean and slice the mushrooms, add them to the pan and season with salt and pepper.
2. Meanwhile, cook the tagliatelle al dente in plenty of water with sea salt and a splash of olive oil. Drain.
3. Add the cream to the mushrooms and season with salt and pepper. Toss the pasta with the mushroom sauce.
4. Divide the rocket between two warmed plates and spoon the pasta on top. Grate over the Grana Padano, drizzle with white truffle oil and finish with freshly ground black pepper. Serve with bread.