



BLACK TRUFFLE FETTUCINE

Contents: Fresh Pasta, Truffle & Porcini Sauce, Focaccia, Parmesan, Crispy Sage

Allergens: Gluten, Dairy.

Cooking instructions:

1. Heat up the black truffle sauce
2. In a separate pan cook pasta in boiling salted water for 90 seconds (al dente).
3. Drain pasta and add to truffle sauce, reserving some of the cooking water
4. Add parmesan and mix well. If needed add a little cooking water to get the right consistency
5. Finish with crispy sage
6. Serve with focaccia

Grazie per il tuo supporto! Buon appetito x