

# Truffle Shuffle

## Trendy Feta Pasta

#ChefTucker-Style

### Mise en Place

Blender	Plastic wrap	Fork
Small pot	Strainer	Baking dish
Mixing bowl	Cutting board	Large sauté pan
Ice	Knife	Large pot with lid
Slotted spoon or fine strainer	Bench scraper (optional)	Kosher salt
Whisk	Rolling pin or pasta machine	Wooden spoon
¼ cup measure	Rubber spatula	Zester

### Ingredients

\* Please keep refrigerated before class \*

**\*\*Please have ½ cup white wine on hand\*\***

1 cup spinach	1 shallot	¼ cup extra virgin olive oil
100g (~6) egg yolks	3 garlic cloves	1 lemon
255g (~2 cups) 00 flour	6 ounces feta	1 packet Balinese Truffle Salt
1 pint cherry tomatoes	1 teaspoon black pepper	1 jar Truffle Carpaccio
½ bunch basil	1 teaspoon dried oregano	
¼ bunch parsley	1 teaspoon chili flakes	

### Prep During Class

**\*\*Before class: please preheat your oven to 425F\*\***

1. Fill a small pot with water and bring to a boil. Prepare an ice bath.
2. Blanch and shock spinach by placing it in the boiling water, then immediately transferring it to the ice bath. Remove from the ice bath, squeeze out the water very well, and transfer to a blender with 2-3 tablespoons of water. Blend just until a vortex forms. The remaining mixture should be thick and bright green.
3. In a mixing bowl, whisk together ¼ cup of the spinach purée with the egg yolks and a pinch kosher salt. You should have just enough purée for this.
4. Set aside ¼ cup flour for your "bench flour."
5. Lay the remaining flour on your counter and make a well in the center. Add the wet ingredients in the center of your well.
6. Using your index finger or a fork, mix the wet mixture into the flour until shaggy.
7. Knead the dough until smooth, about 5-8 minutes. Cover with plastic wrap and set aside to rest.
8. Fill a large pot with water, cover, and place on the stove on low heat.
9. Halve the tomatoes.
10. Chiffonade the basil. Chop parsley.
11. Mince ½ of the shallot and 1 garlic clove.
12. Add the feta, tomatoes, remaining ½ un-minced shallot, spices, and a drizzle of olive oil to a baking dish. Crush the remaining 2 garlic cloves and add. Season with Balinese Truffle Salt and bake until the feta is melty, about 20 minutes.
13. Meanwhile, use a rolling pin to roll the dough until it's thin enough to read a piece of paper through it, then cut into your desired pasta shape.

## How to Cook

1. Season the boiling water with kosher salt.
2. Add the pasta to the pot and cook for 2 minutes.
3. Strain, reserving ¼ cup of the pasta's cooking water.
4. In the large sauté pan, stir together the olive oil, minced shallot, garlic, and a pinch of salt until fragrant.
5. Add the white wine and reduce until au sec. Add the baked feta mixture and pasta into the pan. Stir, adding pasta water to thin as necessary. Adjust seasoning with Balinese Truffle Salt, lemon zest, and lemon juice.
6. Add the herbs, garnish with sliced Truffle Carpaccio, and serve hot! This pasta is trendy so don't forget to take that pic for the gram and tag @littlecheftucker!