



## **Fettuccine with Truffle Oil**

### Ingredients:

4 quarts water  
1/2 teaspoon salt  
1/2 pound of Fettuccine  
1/3 cup plus 2 tablespoons Natural Olive White or Black Truffle Oil  
1/4 pound Parmigiano-Reggiano cheese, grated  
1/2 teaspoon freshly ground black pepper  
1/4 cup snipped fresh chives or finely chopped green onions or scallions (green part only)  
Optional: black or white truffle, shaved

### Directions:

In a large pot, bring the water and 1/4 teaspoon of the salt to a boil. Add the pasta and cook until al dente, about 2 to 4 minutes.

Drain and place in a mixing bowl, add the 1/3 cup of the truffle oil, 3/4 cup of the cheese, the remaining 1/4 teaspoon salt, the black pepper, and chives and toss to mix.

To serve, garnish with the shaved truffle, drizzle with the remaining 2 tablespoons truffle oil, and sprinkle with the remaining cheese. Serve immediately.

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