

# BLACK TRUFFLE STORIES

by  
Marcello Muiesan



Wine & Truffle

## INDEX

- 02** - My story so far.
- 03** - Black truffle season and Wine&Truffe varieties.
- 05** - Lamb lettuce salad, edamame, courgettes, pine nuts, sunflower seeds and black truffle.
- 09** - Slow-cooked egg with English asparagus, hazelnuts crumble and black truffle.
- 13** - Burrata with hazelnuts soil, whisky scented shimeji mushroom and black truffle.
- 17** - Seared diver scallops, hazelnuts cream and black truffle.
- 21** - Beef tartare “nature”, lamb lettuce, truffle powder, and black truffle.
- 25** - Cannellini beans and leeks veloute, seared langoustine and black truffle.
- 29** - Risotto with pumpkin and mascarpone cheese, pine nuts and black truffle.
- 33** - Potatoes gnocchi with goat cheese sauce, black truffle and asparagus foam.
- 37** - Tagliolini with black truffle.
- 41** - Slow cooked rack of lamb with hazelnuts cream, rainbow carrots and black truffle.

## MY STORY SO FAR

I was born in Verona in 1971, my father was a professional footballer and since my childhood, I tried to follow his steps, I was actually doing quite good when, in summer of 1991, I had a big injury and I had to stop playing.

All my ambitions and expectation were gone, I had to reinvent myself.

I came to London in 1997, I studied graphic design and worked in fine dining to pay my bills, and is it there, working with great chefs, that I start picking up my grandmother’s passion for cooking.

I’ve been always very creative and passionate, it was just a matter to learn knowledge and technique, it is what I did and keep doing those days.

Working in fine dining gave me as well the chance to discover the wine world too and in 2009 I became Sommelier A.I.S., I also achieved the W.S.E.T. advanced level and knowledge in SAKE a few years after.

In 23 years in London I’ve owned a graphic design company, managed few fine dining restaurants, and a wine bar, as well as founding a wine importing company which is Il Tastevin LTD.

In January 2017, I launched Wine&Truffe which is my way to offer you my knowledge and passion for great food and wine, all through directed imported small wineries, truffles, and private chef service.



## BLACK TRUFFLE SEASON AND WINE&TRUFFLE VARIETIES

Black Truffle “Pregiato”  
*(Tuber Melanosporum)*

From January to March.

-----

Black Summer Truffle “Scorzzone”  
*(Tuber Aestivum)*

From mid April to mid September.

-----

Black Truffle “Uncinato”  
*(Tuber Uncinatum)*

From mid September to December.





**LAMB LETTUCE SALAD, EDAMAME, COURGETTES,  
PINE NUTS, SUNFLOWER SEEDS AND BLACK TRUFFLE**

It was a warm day, I had a piece of black truffle leftover and I wasn't really in the mood to cook again.

The day after a big dinner all you really want is to eat light and healthy, maybe get rid of stuff you've got left in the fridge or go and buy small things but definitely not spend the whole day in the kitchen again.

So I went to my local supermarket and find beautiful lamb lettuce on the shelf, and it all came clear on my mind then.

Got a few more ingredients to give full flavor to the dish but always keeping in mind I had to use the black truffle, so nothing extremely covering as I wanted to taste the truffle above all.

What it came out is a pretty amazing vegan salad where the black truffle is still the king, but you also have a delicate sweet taste, crunchiness, smokiness, and a great balance of flavor.



## Ingredients for serving 4 people:

12gr black truffle

### For the salad

80gr lamb lettuce  
50gr edamame  
5gr sunflower seeds  
5gr pinenuts  
2 courgettes  
Extra virgin olive oil  
Salt  
Black pepper

Preheat the oven at 200° and toast the pinenuts for a few minutes, when they start turning gold take them out and let them cool.

Cut the courgettes longitudinally with a peeler to obtain very thin slices.

Blanch them in boiling hot water for a few seconds, they need be able to fold without brake but we still want to keep a bit of crunchiness.

Drain them off and put in water and ice till cold, which will help to preserve a shining color.

Dry them and season with Extra Virgin Olive Oil, salt and pepper, then roll them in little cylinders, make 24 of them.

In a large bowl place the lamb lettuce, the edamame, sunflower seeds, and toasted pinenuts, season with extra virgin olive oil, salt, and pepper.

### For the presentation (one portion)

Micro red amaranth

Place the prepared salad on the middle of the plate, distribute equally distant 6 rolls of courgettes and shave about 4 grams of black truffle on top.

Decorate with a little bunch of micro red amaranth.

## Wine pairing:

Languedoc Rose' I.G.P. Pays D'OC - Olivier Coste - France

## Grape:

Grenache, Syrah, Cinsault.

## ABV:

12%.

## Yearly production:

10,000 bottles.

## Farming:

Organic certified.

## Colour:

Very pale pink.

## Aroma:

Delicate notes of small red berries, wild strawberry, and rose.

## Taste:

Dry, light body with good acidity and pleasant fresh finish.

## Behind the label:

Rosé was the first wine made in history, on the banks of the Mediterranean. Today it is one of the stars of Languedoc. In addition to being certified organic, this is delicious too!





### SLOW-COOKED EGG WITH ENGLISH ASPARAGUS, HAZELNUTS CRUMBLE AND BLACK TRUFFLE

When you live in the United Kingdom for a while you realize that, despite not having famous D.O.P. like Italy, Spain or France, there are few ingredients that excel the expectation and that's why are quite famous.

Angus beef, Shetland Salmon, Devon Crab, are just a few examples but the English asparagus is the one which are probably the most known.

As often in my recipes, I love to start from a traditional recipe, sometimes using modern techniques to cook it and add a creative and modern touch.

This is the case where I used a modern way to cook the egg, in a water bath at 62.5° C., as I wanted to give a more creamy texture to the dish.

Don't be scared and don't be alarmed, even if you don't have the Sous Vide you can still make this recipe just poaching the egg in the traditional way.

Cook it as a started or as a luxury breakfast, either way, you will have a full flavor dish with seasonal ingredients to delight your palate.



## Ingredients for serving 4 people:

12g of black truffle

### For the hazelnuts crumble

30gr flour “00”  
30gr breadcrumbs  
30gr hazelnuts flour  
30ml water  
Salt

Pre-heat the oven at 150° C.

Mix well together with the flours the breadcrumbs in a large flat saucepan.

Add the water drop by drop stirring in a circle with your hands, the dry compost will begin to clump together and form small pellets.

Pass them through a sieve and break the bigger pieces, we only want the smaller ones.

Cook them for 45 minutes in the pre-heat oven, stirring regularly.

### For the slow-cooked egg

4 eggs

Preheat the sous vide water bath to 62.5° C.

Gently set the eggs at the bottom of the container, and let them cook for 1 hour.

Take them off and pass them through cold water to stop cooking.

If you don't have the Sous Vide, just poach the egg, is not going to have the same texture but it will work just fine.

### For the English asparagus

8 Thick English asparagus

First of all, you need to trim the woody edge of the asparagus, then peel them off to remove the first layer of skin.

Place one asparagus on a flat surface and applying good pressure on the peeler, cut a strip 2mm thick. Start for the bottom and go up through the whole of it to the spear.

Repeat the process for all the asparagus.

Bring salted water to a boil in a small saucepan, add the asparagus stripes and let them cook for 30/40 seconds, they need to bend without breaking.

Drain them and put in ice water, once cold, dry them, and set aside.

### For the presentation (one portion)

Extra virgin olive oil  
Salt  
Pepper

Place a strip of crumble on the center of the plate.

Warm up the asparagus in hot water, drain and season with extra virgin olive oil and pepper, swirl each strip, and place them on top of the crumble.

Crack the eggshell on the middle of the plate and let the inside sliding out without breaking the egg yolk.

Shave about 3 grams of black truffle on top.

## Wine pairing:

Valdobbiadene D.O.C.G. Brut “Rive di San Pietro di Barbozza” - Riva Caselle 16 - Italy

## Grape:

Glera 100%.

## ABV:

11.5%.

## Yearly production:

3,000 bottles.

## Farming:

Sustainable.

## Colour:

Straw-yellow with green highlights.

## Aroma:

Fine, intense aroma reminiscent of flowers and fruit, especially green apple, with a hint of crusty bread.

## Taste:

Fine, persistent perlage. Refreshing, crisp and dry on the palate. Perfectly balanced, with a pleasantly persistent aroma.

## Behind the label:

San Pietro di Barbozza is the name of the Cru and its 100 years old vines are called Rive by the locals.





### BURRATA WITH HAZELNUT SOIL, WHISKY SCENTED SHIMEJI MUSHROOM AND BLACK TRUFFLE

The first time I had burrata was a long time ago, I can't forget about that day as it was my best friend's wedding.

He had some parents coming on the day from Puglia and they stopped at the dairy shop before starting the journey.

The ceremony was in the afternoon but we all gathered together for lunch and that's when I tried burrata for the first time.

It was unbelievable!

The creaminess, the taste, the texture, everything was good about it and to this day, I hardly find one as good as that one.

Another amazing surprise I had was when I tried it with black truffle, the aromatic and earthy taste of it goes very well with the burrata and my personal touch I think will enhance it even more.

So, enjoy my recipe and happy burrata to everyone.





## Ingredients for serving 4 people:

12gr black truffle  
4 burrata (125gr)

### For the hazelnuts soil

120gr wholemeal flour  
40gr hazelnuts flour  
30gr IPA beer  
5gr caster sugar  
2gr salt  
30gr melted butter

Pre-heat the oven at 90° C.

In a bowl mix well 100gr of wholemeal flour, 20gr of hazelnuts flour, and sugar.

Place everything in a food processor and short burst a few times while adding the beer.

Lay down the compost on a silicon mat and let it dry in the oven for 1 to 2 hours.

Pass it to a large sieve to eliminate the large lumps and let it rest for 1 hour.

Using the remaining ingredients repeat the process and then mix the two composts by hand.

Put aside.

### For the whisky Shimeji mushrooms

300gr Shimeji mushroom  
25ml of Laphroaig or another peated whisky  
Extra virgin olive oil  
Maldon salt  
Wild forest Vietnamese pepper  
1 garlic clove

Warm the oil in a frying pan, add the garlic and let it cook for a minute, then cut the base of the Shimeji mushrooms and toss it in.

Let it go for a few minutes and then add the whisky.

Let the alcohol evaporate, adjust of salt and pepper, and set aside keeping them warm.

### For the presentation (one portion)

Micro red sorrel

Place down a strip of hazelnuts soil, distribute 6/7 Shimeji mushrooms along with it and place the burrata in the middle.

Finely shave about 3 grams of black truffle on top and decorate with few leaves of red sorrel.

## Wine pairing:

Maremma Toscana D.O.C. Vermentino - Prato al Pozzo - Italy

## Grape:

Vermentino 100%.

## ABV:

12%.

## Yearly production:

2,000 bottles.

## Farming:

Classic.

## Colour:

Medium tone straw yellow.

## Aroma:

Clear and intense aroma of grapefruit, ripe peach, candied citrus, and orange blossom.

## Taste:

Smooth at the beginning with the following sapidity feeling and long persistency.

## Behind the label:

The label resembles the winery logo, which has been designed by the owner's friends.



### SEARED DIVER SCALLOPS, HAZELNUTS CREAM AND BLACK TRUFFLE “PREGIATO”

On my quest to create a fish dish which could be served with fresh black truffle I had to think about my experience as a food lover and the many places I ate in my life.

This dish is a mix of my love for shellfish, in this case, scallops, a wonderful product you can buy in London too which is black truffle, and a sauce I tried for the first time in a restaurant in Bologna a few years ago.

For all my pescatarian followers, this is a quite simple recipe with a low level of difficulty but you need to get very fresh ingredients, especially the scallops, that's why I usually buy the diver one, they may be a bit pricey but hey, if you want quality and full flavor, those are not coming cheap.





## Ingredients for serving 4 people:

16gr black truffle

### For the hazelnuts cream

200gr hazelnuts  
100ml single cream  
100ml whole milk  
20gr butter  
1 tbs of plain flour  
Salt

Preheat the oven at 180° C, place the hazelnuts on a foil of baking paper and roast them for a few minutes till they reach a golden brown color.

Once done crush them very finely.

In a saucepan warm together the cream, the milk, and the crushed hazelnuts, gently bring to boil and let it cook for a few minutes.

Using a hand blender mix everything well and set aside.

Melt the butter in a saucepan at a gentle heat, add the flour, and cook for a few minutes stirring it well.

Gradually add in the mixture of milk, cream and hazelnuts previously prepared, and keep stirring till the sauce get thicker.

Pass through a fine sieve and keeping it warm.

### For the seared diver scallops cream

12 diver scallops  
Extra virgin olive oil  
Salt  
Wild forest pepper of Vietnam

Get the diver scallops from your favorite fishmonger, open them and clean them removing the coral too, alternatively you can ask him/her to do it.

Pour a bit of oil on a tray or plate, add a pinch of salt and pepper, roll on it the scallops and place them on a very hot nonstick pan, sear both sides till the colour gets brownish.

### For the presentation (one portion)

Micro rocket  
Micro red amaranth

Pour a tablespoon of hazelnuts sauce on one side of a black plate, using a large brush spread it over the center of it like drawing a stripe.

Place 3 scallops across the edge of the sauce and shave about 4 grams of black truffle on top.

Decorate with the micro herbs.

## Wine pairing:

Champagne Premier Cru Millesimee Extra Brut - Allouchery Perseval - France

## Grape:

Pinot Noir 50%, Chardonnay 50%.

## ABV:

12.5%.

## Yearly production:

6,300 bottles.

## Farming:

Sustainable.

## Colour:

Gold yellow.

## Aroma:

Fine and complex, white flower aromas with spices notes.

## Taste:

The mouth is ample and the bubble is fine. This wine is rich, elegant and delicate.

## Behind the label:

The name Millesime refers to the vintage so it means it is produced with wine coming from the same year.





## BEEF TARTARE “NATURE”, LAMB LETTUCE, TRUFFLE POWDER, AND BLACK TRUFFLE

Angus beef, Chianina, Fassona, those are just a few examples of meat you can use for this recipe, it has to be the fillet as we want it very lean and I personally like it when it is chopped with the knife, no grinding or slicer, just hand cut.

I wouldn't use Kobe meat, even if very precious and amazing, I personally think it is too fatty for this kind of dish.

Argentinian fillet could work well, in the end, it's just a matter of taste.

I always talk about creativity which combined with knowledge and skills make you create a great dish so, why not using this recipe maybe instead of a single tartare you serve 3, but smaller and made with different kinds of meat.

That's could be an idea, you can use a different kind of salt, exotic peppers freshly ground, and different oil too, just play with it and use your imagination.





## Ingredients for serving 4 people:

12gr black truffle

### For the beef carpaccio “nature”

400gr fillet of Fassona beef  
80gr lamb lettuce  
Wild forest pepper of Vietnam  
Maldon salt  
Extra virgin olive oil.

Hand chop the beef very thinly using a very sharp knife, season it with freshly ground Wild Forest Vietnamese pepper, crushed Maldon salt, and extra virgin olive oil.

Place the lamb lettuce in a bowl, season it with salt and extra virgin olive oil.

### For the truffle powder

5gr tapioca maltodextrina  
8ml black truffle olive oil

Place the tapioca maltodextrina in a medium bowl, slowly pour on drops of black truffle oil while you stir it using your hands.

Put aside.

### For the presentation (one portion)

Place a rectangular ring in the middle of the plate, fill it in with 100gr of chopped beef, press well, and then remove it.

Put about 20gr of seasoned lamb lettuce on top and finely shave 4gr of black truffle to cover.

Place a teaspoon of truffle powder on two opposite edge of the tartare.

## Wine pairing:

Emilia I.G.T - R.E.Noir Pinot Noir - Torre Fornello - Italy

## Grape:

Pinot Nero 100%.

## ABV:

13.5%.

## Yearly production:

6,200 bottles.

## Farming:

Organic.

## Colour:

Very clear ruby red.

## Aroma:

Fruity of mainly red berries, hints of wild herbs and pomegranate juice.

## Taste:

Light bodied with good acidity and very smooth tannins. Very well-integrated alcohol with a pleasant finish.

## Behind the label:

R.E.Noir are the initials of Enrico (Torre Fornello owner) and Roberto (Trattoria San Giovanni owner), while Noir indicates the grape which is Pinot Noir.



### CANNELLINI BEANS AND LEEKS VELOUTE, SEARED LANGOUSTINE AND BLACK TRUFFLE

Cannellini have been always my favorite beans, I guess it comes from my father living in Tuscany since I was a kid, where this kind of beans, are used for a classic dish such as “fagioli all’uccelletto”.

I still remember my step-grandmother cooking them, mainly in the winter I must say, but you can also serve them cold and they are amazingly good.

My recipe has nothing to do with the Tuscan classics of course but it’s a nice way to enjoy black truffle in a soup, suitable for pescatarian, it can be served cold too on a hot summer day.





## Ingredients for serving 4 people:

12gr of black truffle

### For the cannellini beans veloute

300gr of cannellini beans  
100gr of leeks  
Extra virgin olive oil  
Sage  
Salt

Leave the cannellini beans to soak in water overnight.

In a large saucepan heat the oil, toss in the leeks finely chopped, the drained cannellini beans, few sage leaves, and let it cooked for few minutes.

Cover with warm water, season with salt and let it cook for about an hour, the cannellini beans have to be very soft.

If the veloute gets too dry add some more warm water.

Once ready, remove the sage and blend, pass it to a fine sieve and cook again for few minutes.

Keep it warm.

### For the seared langoustine

12 fresh langoustine  
Extra virgin olive oil  
Salt  
Black pepper

Clean the langoustine removing the head and the shell, make a cut to the back and remove the intestinal tract.

Roll them in extra virgin olive oil and season with salt and black pepper.

Sear both sides on a very hot pan.

### For the presentation (one portion)

Arugula microgreen

Pour a large ladle of veloute in a bowl, place on top 3 seared langoustine and grate 3 grams of black truffle on top.

Decorate with Arugula microgreen.

## Wine pairing:

Gelber Traminer "Natural" - Weingut Buchmayer - Austria

## Grape:

Gelber Traminer 100%

## ABV:

12%

## Yearly production:

800 bottles.

## Farming:

Organic certified.

## Colour:

Golden yellow.

## Aroma:

Mash fermentation gives this Traminer a delicate fragrance of rose petals and orange peel.

## Taste:

On the palate, it unfolds its supple creaminess with the taste of yellow fleshy fruits.

## Behind the label:

The term natural written on the label refers to the production method which is precisely natural, as well as being 100% mash-fermented and without any addition of sulfur.



### RISOTTO WITH PUMPKIN AND MASCARPONE CHEESE, PINE NUTS AND BLACK TRUFFLE

I've to admit it, I'm a big fan of risotto, not because I'm from the north of Italy, but because I think it's an ingredient you can be very creative with, there are lots of cool and fine ingredients you can mix it in, just find the right balance and add a bit of crunchiness and you will always have a successful dish.

Pumpkin is also one of my favorite ingredients, so many ways you can use it in the kitchen, from a salad to pasta, as a side dish, and as well in a dessert, have you ever tried a pumpkin cake?

The idea of this recipe comes from an old dish I was serving in a restaurant I managed a few years ago.

After a few try out, I finally came up with an amazing risotto, where the truffle gives extra flavor and a touch of earthiness, super delicate and tasteful with the pine nuts to gives crunchiness.





## Ingredients for serving 4 people:

16gr black truffle

### For the vegetable stock

1.5lt of water  
1 red onion  
1 carrot  
1 potato  
1 courgette  
2 celery stalks  
1 small bunch of parsley  
Coarse salt  
5 black peppercorns

Wash all the vegetables and then peel carrots, onions, and potatoes.

Cut them in big pieces as well as courgette and celery, place them in a large saucepan and cover with cold water.

Add the parsley, 3 pinch of salt and the black peppercorns.

Cover with a lid and let it stew at the moderate fire for about 45minutes.

Season more with salt if necessary and when done put through a fine sieve.

Keep it warm.

### For the risotto

300g of Vialone Nano rice  
¼ of Delica pumpkin  
6gr black truffle  
50g of shallots  
100gr of mascarpone cheese  
100ml of dry white wine  
60g of butter  
Extra virgin olive oil  
Salt  
Pepper

Remove the pumpkin skin and crush the pulp in a food processor.

Heat a heavy-based pan and melt 30g of butter with 2 tablespoons of extra virgin olive oil, then chop very thin the shallots and add it on, let it cook slowly for 4/5 minutes till they get soft and translucent.

Turn the heat to medium, add the crushed pumpkin and the rice, let it “toast” stirring continuously with a wooden spoon for about 3 minutes.

This part is very important because it keeps it from getting mushy. When well heated pour the wine and let it evaporate till almost all gone. Add a few ladleful of stock, enough to cover the rice, and reduce the heat to medium.

Stir continuously, and add more stock if getting to dry but never too much to over cover it, just enough to keep it moist all the time.

When almost done, adjust of salt and pepper, add the remaining butter and the mascarpone for the “mantecatura”.

Grate the truffle in, take it off the heat and let it rest for a minute before serving.

### For the presentation (one portion)

3gr pine nuts

Place a ladleful of risotto in the center a flat plate and then beat it from below to make it spread evenly.

Toss in the pine nuts and finely shave on top about 4 grams of black truffle.

## Wine pairing:

Barbera d’Alba D.O.C.G. “La Sconsolata” - Cantina del glicine - Italy

### Grape:

Barbera 90%, Nebbiolo 10%.

### ABV:

14%.

### Yearly production:

5,000 bottles.

### Farming:

Classic.

### Colour:

Intense ruby red.

### Aroma:

Winy, fruity and herbaceous with a hint of red berries, green pepper, and black peppercorns.

### Taste:

Medium body, dry with good acidity and slightly tannic. Very good persistence.

### Behind the label:

Sconsolata is literally translated in “disconsolately”. The name comes after the owner tried to deposit the copyright for several different names that were all already taken. Once they arrived home from the copyright register office they said: “our Barbera is really disconsolately”.



### POTATOES GNOCCHI WITH GOAT CHEESE SAUCE, BLACK TRUFFLE AND ASPARAGUS FOAM

I was a little kid when I used to sit around the table whilst my grandmother was making gnocchi.

It took me years of practice to understand how much flour to use to make them exactly the same way, firm but still soft enough to melt in your mouth.

Too little flour and they fall apart while cooking, too much and they are a too hard and just taste of flour. Find the right amount and they will be perfect.

Very important as well for this dish is choosing the right potatoes.

You need the ones containing less water as possible so you always go for the one growing in the mountain.

My grandma used to go to the market and pick the right one all the time and if not available, she would cook something else instead.

By remembering her suggestion I am writing this recipe, to make you experience what I learned sat at that table.





## Ingredients for serving 4 people:

16gr black truffle

### For the potatoes dumpling

1kg mountain potatoes  
170gr of flour  
80gr of grated parmesan  
1 egg  
nutmeg  
salt

Put the unpeeled potatoes in a pot and cover with cold water and bring to boil, then reduce the heat and cook until soft.

Once ready put them in a warm oven, about 100° C, and dry out for about 5 minutes Whilst still warm peel them and pass them through a potatoes crusher.

Mix the crushed potatoes with 140gr of flour, egg, parmesan, a pinch of salt, and a pinch of grated nutmeg.

Once the dough is well-mixed dust the working surface using a little of the resting flour, take a little piece from the dough and start rolling it to get it into a little cylinder shape then cut into pieces 1.5cm wide.

Repeat the process 'until you use the whole dough. Place the dumplings on a tray dusted with flour and set them aside.

### For the goat cheese sauce

125gr of goat cheese  
60ml of single cream  
20gr grated "pregiato" black truffle  
20gr of finely chopped chives  
Salt

Warm the cream in a pan, add the goat cheese, and continuously stir until it's completely melted.

Add the grated truffle, the finely chopped chives, salt into the taste, stir and set aside.

### For the asparagus foam

160gr of asparagus  
500ml of water  
5gr of soy lecithin powder

Peel the asparagus and cut them in chunks.

Bring the water to boil, add the asparagus, cook through and blend.

Pass them through a fine sieve, add the soy lecithin powder and stir until completely melted.

Place the liquid in a container and foam using a hand blender.

### For the presentation (one portion)

Bring to boil a large pan of abundant salted water, put in the gnocchi, gently stir and wait they rise to the surface.

Take them out using a slotted spoon, put them in the sauce, and gently mix around.

Place the gnocchi in a pasta plate, finely shave in about 4 grams of black truffle using a truffle slicer mandolin and add on top 2/3 spoons of asparagus foam.

## Wine pairing:

VSQ Brut "Sospiri" - Ca' Del Vent - Italy

## Grape:

Chardonnay 100%

## ABV:

12.5%

## Yearly production:

2,000 bottles.

## Farming:

Natural.

## Colour:

Brilliant golden yellow.

## Aroma:

Very thin, fine and persistent perlage. Intense and complex with a flavour of white and yellow flower, ripe fruit, hints of caramel, honey, vanilla, coconut and cinnamon with slight boisée and smoky notes.

## Taste:

Elegant, smooth, rich and complex. Very persistent.

## Behind the label:

Sospiri takes the name from Antonio Trotta's unique artwork located in the Cà del Vént estate.



## TAGLIOLINI WITH BLACK TRUFFLE

I know, I know, tagliolini with black truffle is not the same as the one with the white truffle but, if you do the pasta yourself and you've got a good supplier where to buy the fresh ingredient, it's still a great dish.

Simple and delicious, that's the formula I love.

In the black truffle tagliolini, I personally like to use oil instead of butter and as the black truffle is less aromatic and tasteful than the white one .

I will just add a little bit of truffle oil to enhance the flavor but not cream or some sort of flavored butter, in the end, is the fresh truffle that we want to enjoy.





Ingredients for serving 4 people:

30gr black truffle

### For the homemade tagliolini

300gr re-milled semolina  
3 eggs  
Salt  
80ml extra virgin olive oil  
5ml black truffle oil

Mix flour and salt and put on a clean work surface, the traditional is a wood one called “spianatoia” but anything will go anyway.

Make a well and add the eggs in the middle.

Gently start mixing stroking from outside to inside till the dough is smooth and rounded, cover with a wet kitchen towel and leave to rest for 30 minutes.

Divide the dough in 4 portions as will be easier to be handled, roll each one into a long flat rectangle about 0.5 mm thick.

Once done roll it into itself from the shortest edge and cut it with a sharp knife 2mm width.

Unroll and leave it to dry.

This, of course, is the old way to do it if you don't have a pasta machine if you have it you will definitely save some time.

Bring to boil 2 lt of salted water in a large pan, toss in the pasta and let it cook for 2/3 minutes depending on the thickness.

The tagliolini is a very thin pasta who doesn't take to much time to cook so don't overdo it.

In a large bowl pour about 80ml of extra virgin olive oil, 5ml of black truffle oil, and grate in about 14gr of fresh black truffle.

Once the pasta is cooked, toss it in and mix it well.

### For the presentation (one portion)

Place a pasta ring in the middle of a plate, then place the pasta in the middle, remove the ring, and shave very finely about 4 grams of black truffle on top.

### Wine pairing:

Negramaro del Salento D.O.C. “QVIS” - Tenuta Giustini - Italy

### Grape:

Negramaro 100%.

### ABV:

13%.

### Yearly production:

30,000 bottles.

### Farming:

Classic.

### Colour:

Deep purple-red.

### Aroma:

Intense with hints of black cherry and pomegranate.

### Taste:

Full-bodied wine, soft and balanced, long and pleasantly fruity in the end.

### Behind the label:

The names QVIS is written in Latin but refers also to the Puglia dialect and it means “this”.



## SLOW COOKED RACK OF LAMB WITH HAZELNUTS CREAM, RAINBOW CARROTS AND BLACK TRUFFLE

You know how much I like to experiment with new techniques and here we are, this time I did sous vide rack of lamb, cooked at 56° C for 1.30 hours, the texture is incredible, soft and juicy, a must-try if you have all the equipment.

Not everyone likes eating lamb, they say the taste is too strong, I can't say I disagree 100% but believe me, I had it lots of time in my life and cooked in lots of different ways, the taste, especially if you eat the rack, is not that strong as they describe it.

Anyway, the recipe I propose is using very lean meat, the hazelnut cream, which enhances the flavor of the rack of lamb, and a nice black truffle.

I used a fresh one but not despair, if not available because not in season you can always use the black truffle carpaccio, also available from our online shop.





## Ingredients for serving 4 people:

12gr black truffle

### For the hazelnuts cream

200gr hazelnuts  
100ml single cream  
100ml whole milk  
20gr butter  
1 tablespoon of plain flour  
Salt

Preheat the oven at 180° C, place the hazelnuts on a foil of baking paper and roast them for a few minutes till they reach a golden brown color.

Once done crush them very finely.

In a saucepan warm together the cream, the milk, and the crushed hazelnuts, gently bring to boil and let it cook for a few minutes.

Using a hand blender mix everything well and set aside.

Melt the butter in a saucepan at a gentle heat, add the flour, and cook for a few minutes stirring it well.

Gradually add in the mixture of milk, cream, and hazelnuts previously prepared, and keep stirring till the sauce get thicker.

Pass through a fine sieve and keeping it warm.

### For the slow-cooked rack of lamb

1kg rack of lamb  
1 bunch of sage  
1 bunch of rosemary  
4 garlic cloves  
50gr butter  
50ml Extra Virgin Olive Oil  
Salt  
Voatsiperifery peppercorns of Madagascar

Clean the rack of lamb from the fat part as much as possible, it has to be very lean.

Cut it and obtain 4 pieces, usually, it's about 3/4 cutlet.

Place every piece in separate sous vide bag, add rosemary, sage, one garlic clove, and few Voatsiperifery peppercorns of Madagascar.

Sous vide and cook at 58° C for 1.30 hours.

Open the bag, remove the herbs, pepper, and garlic.

Pour the olive oil in a pan and melt the butter in it, add rosemary and sage, then sear each side of the racks for about one minute.

While you do that, using a spoon, keep pouring the melted oil and butter on them to keep them moist.

Once seared both sides are ready to be served.

### For the rainbow carrots

12 medium rainbow carrots  
Extra Virgin Olive Oil  
Salt  
Voatsiperifery pepper of Madagascar (crushed)

Blanch the carrots for few minutes in boiling water, then cut them in half longitudinally, season them with Extra Virgin Olive Oil, salt and Voatsiperifery pepper, and then grill them.

Once the grill black mark appears, take them out and use it straight away.

### For the presentation (one portion)

Micro tarragon

Place a large spoon of hazelnuts sauce on one side of the plate and then brush it longitudinally.

Arrange the carrots crosswise where the brush starts and place the rack of lamb on top.

Grate about 3 grams of black truffle on top and then decorate with micro tarragon.

## Wine pairing:

Barolo D.O.C.G. "Fontanazza" - Giacomo Marengo - Italy

## Grape:

Nebbiolo 100%.

## ABV:

15%.

## Yearly production:

2,500 bottles.

## Farming:

Classic.

## Colour:

Deep garnet red.

## Aroma:

Intense with the scent of blueberry, red berry, licorice, and vanilla.


## Taste:

Very well balanced, full-body, complex with very long persistence. Sweet and pleasurable tannins.


## Behind the label:


Fontanazza is the name of the area in La Morra's commune where the vineyard is located.





 wineandtruffle.co.uk

 contactus@wineandtruffle.co.uk

 #wineandtrufflelondon

 @wineandtruffle

 @wineandtruffle

 wineandtruffle

