

# BARBETTA

## TRUFFLE SAUCE

Serves 2

*What you'll need:*

- 15g truffle paste
- 100g salted butter
- 20g grated parmesan

*Throw it together:*

1. Over low heat, melt the butter and add truffle paste in a small saucepan.
2. Add 150ml of boiling salted water from your pasta to butter.
3. Add your cooked pasta to the sauce and stir through until thickens. Add parmesan to serve.