

Spaghetti with Cremoso al Tartufo



Informations

People : 4

Preparation : 20 min.

Cooking time : 20 min.

Ingredients

- 150 g Cremoso al Tartufo rind
- 600 g wholegrain spelt spaghetti
- Olives
- 1 tomato
- Sage
- 2 cloves of garlic
- Olive oil
- Salt
- 5-peppercorn blend

Preparation steps

1. Cook the spaghetti al dente.
2. Slice the rind of the Cremoso al Tartufo into thin strips.



3. Dice the tomato.
4. Heat the olive oil in a frying pan, add the spaghetti and allow to colour slightly.
5. Add the Cremoso al Tartufo, olives, diced tomatoes and garlic to the pan and fry for two minutes with the spaghetti.
6. Season with salt and 5-peppercorn blend.
7. Add the fresh sage just before serving.