

Jan 14, 2021, 12:04am EST

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The Easiest Truffle Recipe For A Taste Of Italy



Michelle Tchea Contributor Dining
Founder of Chefs Collective // Brand Protection and F&B Audits

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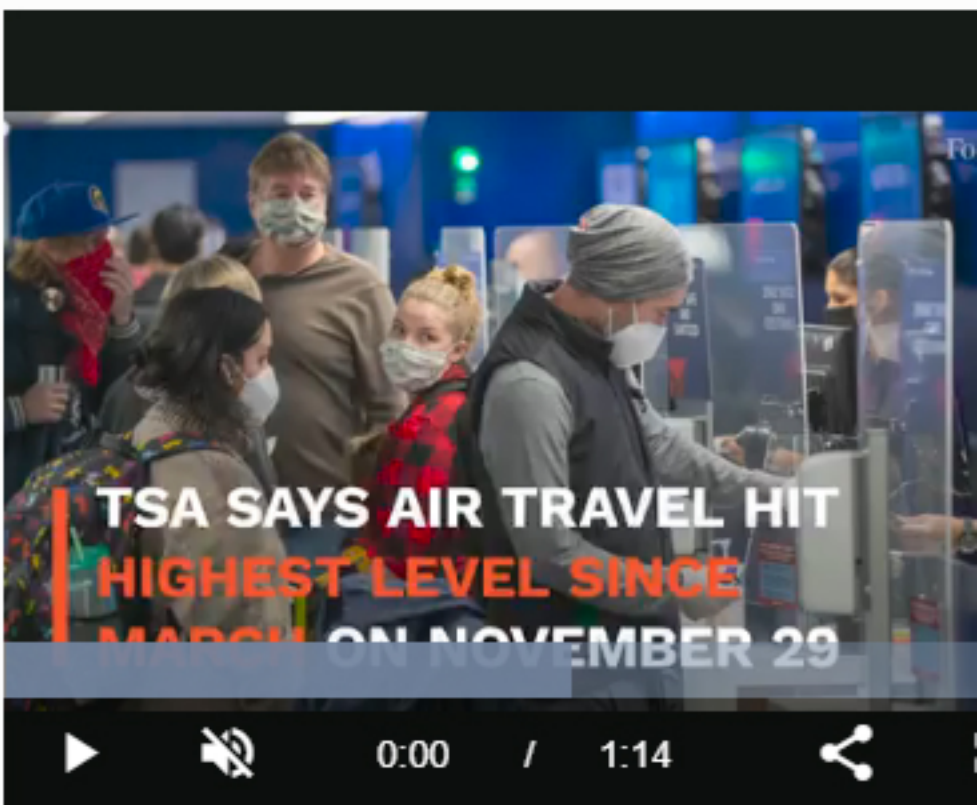


Truffles from Langhe region, northern Italy VISIT LANGHE

If you love truffles, you will surely know Langhe in Italy is the best place to find these delicious morsels known affectionately to gourmets as ‘white gold’ or ‘grey diamonds’.

During the pandemic year, there were not many highs.

But for truffle eaters, gourmets and hunters, it was a plausible year simple because the soil and Italian *terroir* had time to rejuvenate and replenish.



The tourism board of Langhe wanted to keep the passion of Italy alive, even during restricted travels and shared the message of ‘**The Home of Buon Vivere**’ with a live stream of cooking classes on how to enjoy regional specialties from the Langhe, Monferrato and Roero region.

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Dishes from the area include [Cappone e Tartufo Nero](#), chicken with black truffle and also Agrodolce, as a starter. All great dishes served with a bold, Barolo wine from the area - my recommendation is the family-owned vineyard [Cascina Boschetti Gomba](#)



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Dishes from Langhe MY ITALIAN FOOD

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My favourite recipe from the region is the Tajarin - best explained by gourmet food delivery brand, **Italian My Food**, Tajarin is a thin striped homemade pasta traditionally made by the expert hands of Langa women. Its dough is a result of a skilful mixture of hard and soft wheat flours and eggs. The process is time consuming, after hours of thorough preparation, the mixture is repeatedly rolled out until it becomes thinner, once the desired size is reached, it is then cut, used to be hand cut and setting them aside to dry for at least half an hour for them not to stick together. With the pasta's porous and smooth dough, despite its irregular cut, makes it a perfect combination if seasoned with a light and delicate sauce, divinely matched with the unique taste despite its imperfect shape, but with the unique taste of Alba's white gold truffle.



TAJARIN CON RAGÙ DI CONIGLIO ALLE ERBE FINI

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Tajarin with Ragu and not truffle MY ITALIAN FOOD

Recipe for Tajarin with White Truffle

1. In a large pot (minimum height 20 cm, 25 cm diameter) put 4Litres of water and 50 g of coarse salt, place it on a cooker to boil.
2. While waiting, put a portion of butter (about 40g) in a pan (25 cm diametre), letting it melt while adding the vegetable broth of more or less the same amount
3. Once the water in the pot is in a full rolling boil, dump in the “tajarin”, drain the pasta using a strainer the second you hear the water boiling again.
4. Place the “tajarin” in a bowl and serve it with the use of a kitchen tongs.
5. Sprinkle it with Alba's freshly grated white truffle on top, according to ones liking.

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