

**ITALIAN  
AROMA**

# **White Truffle Recipes**

Andu G.



# **\*\*MUSHROOM & WHITE TRUFFLE MAC AND CHEESE\*\***

## PREP TIME

5 mins

## COOK TIME

20 mins

## TOTAL TIME

25 mins

Serves: 4 portions

## INGREDIENTS

- 2 tbsp olive oil
- 1 cup sliced baby bella mushrooms
- 1 tsp fresh thyme
- 3 cups pasta\*
- 2 cups water
- 1 cup unsweetened almond milk
- 2-3 tbsp flour\*\*
- 2 tsp white truffle oil, more to taste
- 2 cups shredded parmesan cheese, more to taste
- Salt and pepper to taste



## INSTRUCTIONS

- Heat olive oil in a large skillet over medium-high heat; add mushrooms and thyme, stirring occasionally for 5 minutes or until mushrooms are just starting to cook.
- Add in pasta, water, and milk and turn heat up to high; bring to a boil and cook until noodles are soft.
- Turn heat down to medium and add in 2 tbsp of flour, stirring really well.
- Add in truffle oil and cheese, stirring. If mixture still isn't thick enough, add in 1 more tbsp of flour.
- Add salt and pepper to taste and enjoy OR:
- Optional: turn broiler on high and place skillet (as long as it's oven-safe) in oven and broil for 3-5 minutes or until cheese turns slightly golden in color.
- Enjoy!

# **\*\*VEAL SCALLOPINI WITH WHITE TRUFFLES\*\***

## INGREDIENTS

**Serves: 4 portions**

- **600 g sliced veal meat**
- **Flour**
- **Butter**
- **Salt**
- **Black Pepper**
- **Meat Broth**
- **White Wine**
- **Milk Cream**

## INSTRUCTIONS

- **Start with melting the butter in a saucepan , once the butter is melted grab the meat slices and pass them through flour , sprinkle the meat slices with salt and black pepper and start frying them in the pan. After a while when the meat reaches the half cooked phase , sprinkle white wine and let it evaporate . As soon as the wine evaporates add the milk cream and a cup of meat broth and let the mixture slowly cook for a few minutes .**
- **As soon as the meat is cooked slice very thin pieces of white truffle over it and ENJOY .**

