

Disney Cruise Line's Black Truffle Pasta Purseittes

Pasta

- 1 bag Purseittes (keep frozen)

Champagne sauce

- 2 tbsp Butter
- 5 oz Chopped shallots
- 2 ea Chopped garlic cloves
- 250 mil Champagne
- 250 mil Heavy Cream
- 2 tbsp White truffle Oil
- 1 tbsp Basil Chopped
- 1 tbsp Salt
- 1 tbsp Ground White Pepper

Julienne Vegetables

- 1 ea Carrot Sautéed
- 1 ea Leek Stalk Sautéed
- 1 ea Onion Sautéed
- 1 ea Garlic Sautéed

Garnish

- 40 piece Shaved Black Truffles 4 per plate
- 4 oz Chives Finely Sliced
- 8 oz Parmesan Shavings



FOR THE PASTA

Cook the pasta in boiling water season with salt and olive oil. Remove and serve immediately.

FOR THE CHAMPAGNE SAUCE

Sautee shallots in garlic and butter until soft, add the Champagne and reduce by half, add the cream and Basil-reduce by 1/3rd add whisk in the roux,-to obtain the required consistency (the sauce should be very smooth and light in texture) and simmer for 5 minutes-strain the sauce with a fine chinois and stir in the truffle oil-season with salt and ground black pepper and reserve for service.

Sautee the Julienne vegetables and Garlic in Olive Oil until just tender

ASSEMBLY

Coat the pasta lightly with the sauce serve 4 pieces on each dish. Top with Julienne Vegetables. Garnish with shaved black truffles, shaved parmesan cheese and finely chopped chives.

Submitted by Rosaline Reichert