Pasta alla Norcina

This rustic, hearty dish hails from Umbria in north-central Italy, home of some of the world's finest black truffles.

Instructions

Bring a large pot of water to a boil and season with salt. Cook the pasta for half the recommended time then strain and toss with a bit of olive oil. Cool down on a sheet tray in the fridge.

Heat a large rondo over medium, add the olive oil and onion, and cook until it starts to soften.

Add the crumbled sausage and brown well.

Deglaze with white wine and, using a wooden spoon, scrape the bottom of the rondo to remove the fond.

Add the heavy cream and bring to a simmer. Season with salt and pepper. Reduce the sauce by ¼.

When ready for service, heat the sauce until it comes to a boil.

Add the pasta and stir to combine, cook for 2-3 minutes or until the pasta is heated through.

Remove from the heat and fold in the truffle and pecorino cheese.

Transfer to a hotel pan for service.

Ingredients

3 lbs Barilla® Penne
3 lbs Italian sausage, no casing
3 ea yellow onions, minced
¾ cup chopped black truffles (canned)
24 oz heavy cream
1½ cup white wine
1½ cup Pecorino Romano cheese
¾ cup extra virgin olive oil
salt and black pepper, to taste

Nutrition Facts

Serving Size 188g
Servings Per Container 24

Amount Per Serving

Calories 610

Calories from Fat 342

% Daily Value*

Total Fat 38gg

58%

Saturated Fat 16gg

80%

Trans Fat 0gg

Cholesterol 85mgmg

28%

Sodium 560mgmg

23%

Total Carbohydrate 45gg

15%

Dietary Fiber 2gg

8%

Sugars 3gg

Protein 19gg

38%

Vitamin A %

Vitamin C %

Calcium 132mg%

Iron 3mg%

Allergy Information:

*Percent Daily Values are based on a 2,000 calorie diet.
Please note: for the purpose of the nutritional assessment, total sodium does not include salt added to the cooking water.
When salt is listed "as needed" in the ingredient list, 1 tsp total is included in the analysis.