

# P · R · I · M · V · S

## SPAGHETTI WITH BLACK TRUFFLES

TIME: 22 M

LEVEL: EASY

Servings 4

80 g black truffle

1 clove of garlic

1 salted anchovy

150 g PRIMVS OLIO EXTRA VERGINE DI OLIVA IGP

10 basil leaves

400 g PRIMVS spaghetti



10 minutes preparation + 12 minutes cooking

Clean the truffle by brushing it carefully. Slice it using the special tool, and chop the slivers obtained with a knife. Then put it into the PRIMVS OLIO EXTRA VERGINE DI OLIVA IGP with some basil leaves. In a pan containing 50 gr of PRIMVS OLIO EXTRA VERGINE DI OLIVA IGP, sauté the garlic in its skin (unpeeled). Add the desalted chopped anchovy and allow to dissolve. Eliminate the garlic and add a ladle of pasta cooking liquid. In a large casserole, cook the PRIMVS spaghetti IGP in abundant boiling salted water. Drain the PRIMVS spaghetti IGP while they are still "al dente". Toss in the anchovy sauce and then add a little of the truffle crushed in PRIMVS OLIO EXTRA VERGINE DI OLIVA IGP. Flavor with the basil, sprinkle with a little PRIMVS OLIO EXTRA VERGINE DI OLIVA IGP and decorate with slivers of black truffle and sprigs of basil.