

## TAGLIOLINI WITH TRUFFLES, MUSHROOMS, AND PORK JOWLS

**Chef Don Curtiss**



### Ingredients:

2 oz.	Olive oil
1 cup	Smoked pork jowls, diced ¼ inch
2 cups	Summer squash with blossoms, diced ½ inch
2 cups	Fresh morels, cleaned thoroughly and sliced
2 Tbsp	Summer truffles, sliced very thinly
1 tsp	Sage leaves, chopped finely
½ cup	Mushroom broth
½ cup	Butter, unsalted
½ cup	Parmigiano Reggiano, grated
1 Tbsp	White truffle oil
As needed	Salt mix
As needed	Black peppercorn
Sprinkle	Chives, finely minced
1 ½ lbs.	Tagliolini, fresh

### Directions:

In a large sauté pan crisp the pork jowls until golden brown.

Add the sage, squash, morels, and truffles. Saute until cooked, approximately 4-5 minutes.

Add the mushroom broth and the butter and cook until the butter is melted and the sauce starts to thicken. Drizzle in the truffle oil and add the cheese. Add the pasta that has been cooked al dente, toss well, place into your serving bowls, sprinkle with chives, and serve.

### For the Pasta:

Boil 6-8 quarts salted water in a medium stock pot. Add the pasta, stirring very carefully to prevent from sticking and also from breaking. Drain thoroughly and use immediately.



**GROUPON**