



## *Fettucine with Chestnuts and White Truffles*

Far Niente Estate Bottled Cabernet Sauvignon, Napa Valley, Oakville

*by Executive Chef Trevor Eliason*

### *Ingredients*

2 cups heavy cream

1/4 teaspoon nutmeg, freshly grated

Kosher salt, to taste

White pepper, to taste

1 cup Parmesan, grated

18 ounces fresh fettuccine

Olive oil

1 cup chestnuts, peeled and  
chopped in quarters

Chives, finely chopped

Fresh white truffle, shaved

### **METHOD**

#### **Preparation:**

In a medium sized pot, add the heavy cream, nutmeg, a pinch of salt, and pinch of white pepper. Bring to a simmer. Add the cream to your blender then add the Parmesan. Purée the mixture on high for two minutes, or until completely puréed. Taste the seasoning, and salt if needed.

Cook the pasta in a large pot of boiling salted water until tender, but still firm to the bite, stirring occasionally for about four minutes. Drain pasta and toss with your favorite olive oil. Heat chestnuts in a small sauté pan with butter. Distribute pasta evenly among four warmed bowls. Ladle four ounces of the Parmesan cream on top of the pasta, then garnish with chestnuts and top with freshly chopped chives.

#### **Presentation:**

Place bowls of pasta in front of your guests at the table. Using that truffle shaver in your collection of kitchen gadgets, shave four-to-five thin slices on each plate. Enjoy with a glass of Far Niente Cabernet.

Serves 4