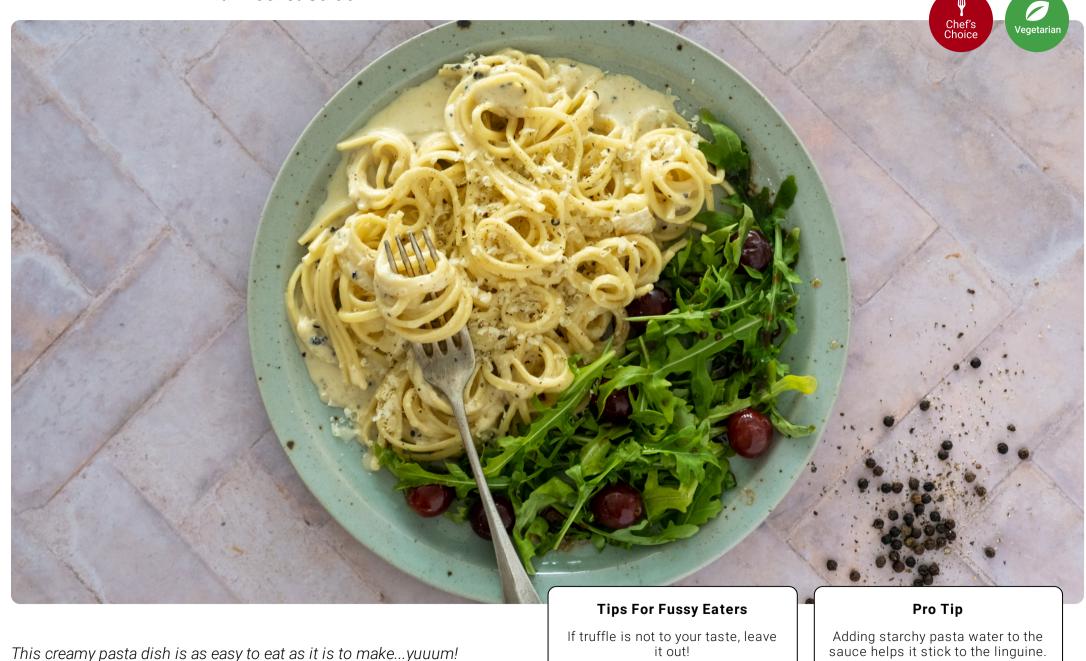
# **Truffle and Brie Linguine**

with Rocket Salad



Takes: 35 min | Equipment Required: Pestle & Mortar Cals 1188 | Prot 30 | Carbs 127 | Fat 60

#### Ingredients For 2 For 3 For 4 **Pasta** Parmesan 60 90 120 Brie 100 150 200 Garlic cloves 2 2 Black peppercorns 5 10 Linguine 250 375 500 Olive oil 2 Creme fraiche 150 225 300 Vegetable stock cube 0.5 0.5 Truffle oil 15 22 30

Salad				
Olive oil	2	3	4	Tbsp
Balsamic vinegar	15	22	30	ML
Dijon mustard	6	9	12	Grams
Honey	15	15	30	Grams
Salt	0.5	0.5	1	Tsp
Black pepper	0.5	0.5	1	Tsp
Red grapes	200	200	400	Grams
Rocket	80	80	125	Grams







### 1 Prep

Grams

Grams

Piece

Grams

Grams

Tbsp

Grams

Piece

ML

Grate the **Parmesan**. Chop the Brie into small pieces. Peel and slice the boil. Once boiling, add the the **garlic**. Using a pestle and mortar, crush the **black peppercorns** fully.

## 2 Cook pasta

Bring a large pot of salted water to **linguine** and cook for 10 min until 'al dente' or cooked to your liking. Drain and reserve a cup of pasta water.

### 3 Make salad

Meanwhile, in a large salad bowl, whisk the olive oil, balsamic vinegar, **Dijon mustard** and **honey** with salt and pepper. Pick the grapes directly into the bowl. Add the **rocket** and toss in the **dressing**. Set aside.





#### 4 Make sauce

Heat a pan over a medium-low heat with a drizzle of oil. Add the garlic and black pepper (spicy!) and 50/75/100ml of pasta water. Toss to fry for 2 min. Add the Brie, crème fraiche, stock cube and Parmesan. Cook for 5 min until melted.

#### 5 Mix

Once the pasta is cooked, add it to the **cheese sauce** along with coat Finish with the truffle oil

#### 6 Serve

Divide the pasta among bowls and serve the salad alongside.



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