



## Tips For Fussy Eaters

If truffle is not to your taste, leave it out!

## Pro Tip

Adding starchy pasta water to the sauce helps it stick to the linguine.

*This creamy pasta dish is as easy to eat as it is to make...yuum!*

**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	Grams
Brie	100	150	200	Grams
Garlic cloves	1	2	2	Piece
Black peppercorns	5	5	10	Grams
Linguine	250	375	500	Grams
Olive oil	1	1	2	Tbsp
Creme fraiche	150	225	300	Grams
Vegetable stock cube	0.5	0.5	1	Piece
Truffle oil	15	22	30	ML

### 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

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



### 2 Cook pasta

Bring a large pot of salted water to the boil. Once boiling, add the **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 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 50/75/100ml of **pasta water**. Toss to coat. Finish with the **truffle oil**.



### 6 Serve

Divide the **pasta** among bowls and serve the **salad** alongside.