



Truffle-scented Mushroom and Pine nut Tagliatelle

NIBBLEDISH CONTRIBUTOR

Ingredients

- 300 g fresh mushrooms
- 100 ml single cream
- salt pepper
- [pine nuts](#)
- [Truffle](#)-scented olive oil
- 2 garlic cloves
- [nutmeg](#)

- 250 g fresh [Tagliatelle](#)

Instructions

1. add some truffle scented olive oil to a pan and heat it up
2. squash the garlic or cut up very finely, add to the pan with a hand full of pinenuts and fry for some seconds
3. add the cut up mushrooms and fry for some minutes stirring once in a while
4. add a pinch of nutmeg, season with salt and pepper
5. add the single cream and let it cook for some more minutes
6. add some more olive oil to get more truffle taste

7. serve on top of Tagliatelle and sprinkle with some more pine nuts