



L I N G U I N I W I T H W H I T E T R U F F L E S



L'ACCADEMIA

Ingredients for 1kg of linguinis:

Flour 800g

Semolina 200g

8 eggs + 8 egg yolks

Salt and Olive oil

Preparation of the linguinis:

1. Mix all the ingredients with the threshing machine
2. After getting a homogeneous paste, let stand 1 hour
3. Then, spread it until you obtain a paste of approximately 2 millimeters thick.
4. Finally cut the pasta into thin and long pastas.

Cooking the linguinis:

Boil the pasta for **2 min** to obtain "**al dente**" linguinis.

-ANDREA GAIA

RECIPE FOR 4 PEOPLE



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LINGUINI WITH WHITE TRUFFLES



L'ACCADEMIA

Ingredients for the sauce

Butter, salt & pepper

Chicken broth

Truffle oil & White Truffle

Preparation of the sauce:

Put the ingredients of the sauce in a pan and cook slowly until it emulsifies

Dressing the plate

1. Place the linguinis on your plates
2. Pour the sauce directly on the pasta
3. Add a pinch of Parmesan on each plate
4. Grate the White truffle on the top of the dish

-ANDREA GAIA

RECIPE FOR 4 PEOPLE



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