



Fresh Pasta with Monkfish Liver

Serves 4

The Market Basket

Half a jar (100g) Truffières de Rabasse Monkfish Liver

½ cup (10 cl) heavy cream
1/2 lb. (400g-500) fresh Tagliatelle or other favorite pasta
Freshly ground pepper

The Chef's Tip

Serve with a dry White Wine such as a Cassis (Provence).

The Recipe

1. Bring a large pot of salted water to the boil. Drop in the fresh pasta, cook until the water comes to a boil again, until the pasta are ?al dente?. Drain and keep warm.
2. Lift half a Monkfish Liver out of its jar. Use a fork to break it up in a terrine. Mix in the cream and grind some pepper over it. You don't need to salt : The monkfish liver is already salted.
3. Top the hot pasta with this sauce and savor its incomparably unctuous flavor.

Our Chef, Christian Etienne, offers you this Truffle recipes on www.rabasse.com and his Monkfish Liver recipes on www.monkfish-liver.com
