



Truffle Pilaf

Featuring: Delavignes White Truffle or Black Truffle

You Will Need:

- 1 medium onion-diced
- 3 cloves of garlic-minced
- 1 cup of frozen petite peas
- 1 cup of parmesan reggiano
- ¼ tsp of dried basil
- Salt & Pepper to taste
- 1 cup of Rice, Barley or Quinoa
- 2 cups of Chicken or Vegetable Stock
- 2 tbsp of Delavignes White or Black Truffle Oil

Instructions:

In a heavy bottom saucepan with lid, saute' onions & garlic with truffle oil, salt, pepper & basil. Once mixture is cooked thru, softened but not browned, add rice or other grain of your choice. Toast grains for 2 mins, then add chicken or vegetable stock & peas. Bring to a boil, then reduce to a simmer until rice has absorbed the liquid. Remove from heat, then dust with parmesan and drizzle truffle oil before serving.

Visit The Olive Oil Factory at 197 Huntingdon Ave in Waterbury, CT or go to GreatOil.com! Phone: 475-235-2481