

Artisanal egg pasta

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In addition to traditional tjarin, we also make “**paglia and fieno tjarin**” with spinach, a perfect combination of most widely used ingredients in the kitchens of the Langa farmhouses, and **tjarin with black truffle, white truffle and Barolo wine** for a more tempting flavours.

Tjarin can be paired with meat ragout, butter and sage, or with a generous grating of Alba white truffle, accompanied by a glass of Nebbiolo wine.

