

PASTA WITH SHALLOTS, CREAM & BLACK PEPPER

Pâtes aux Échalotes, Crème et Poivre Noir

Source: The Gilded Table – *February Edition*

Prep Time: 10 minutes

Cook Time: 20 minutes | **Yield:** Serves 4



Recipe Description

Silken pasta wrapped in a quiet cream sauce, softened shallots, and a generous hand of freshly cracked black pepper. Understated and deeply comforting, this dish is about restraint—allowing simple ingredients to speak softly and linger.

Ingredients

12 oz pasta (fettuccine, tagliatelle,
or linguine)

Salt, for the pasta water

2 tablespoons butter

2 tablespoons olive oil

2 large shallots, thinly sliced

Freshly ground black pepper,
generous

$\frac{3}{4}$ cup heavy cream

$\frac{1}{2}$ cup finely grated Parmesan or
Pecorino

Optional: a small splash of
reserved pasta water

Optional finish: a few thyme
leaves or chopped parsley

Instructions

1. Bring a large pot of well-salted water to a boil. Cook the pasta until just al dente. Reserve $\frac{1}{2}$ cup of the pasta water, then drain.
2. In a wide skillet, melt the butter with the olive oil over medium-low heat. Add the shallots and cook slowly, stirring often, until soft and translucent, about 6–8 minutes. Do not rush or brown them.
3. Add a generous amount of freshly cracked black pepper. Warm it briefly in the butter to bloom its aroma.
4. Pour in the cream and simmer gently for 3–5 minutes, until slightly thickened.
5. Add the drained pasta directly to the sauce. Toss gently, adding a splash of reserved pasta water if needed to loosen.
6. Sprinkle in the Parmesan and toss until the sauce is glossy and smooth. Taste and adjust salt and pepper.
7. Finish with extra black pepper and herbs if using. Serve immediately in warm bowls.

Notes

- This pasta is meant to be understated — let it be.
- Pair with buttered green beans or serve alongside creamy garlic chicken for a softly layered table.