**Suggested Uses**
- Knead a few tablespoons into pasta or bread dough
- Add to broths, soups and cream sauces to increase richness
- Sprinkle over sautéed mushrooms and duxelles to enhance flavor
- Add to pâtés and other forcemeats
- Mix into egg dishes or sprinkle over scrambled eggs

**Basic Preparation**

**Recipe**

**Crispy Truffled Smashed Potatoes**

- 2 tablespoons Black Truffle Powder
- 1 tablespoon finely chopped fresh parsley
- 16 to 20 small red or yellow waxy potatoes
- 3 teaspoons coarse sea salt, divided
- 1/4 cup olive oil
- 2 teaspoons D’Allessandro Gold Black Truffle Oil

In a small bowl, combine truffle powder and parsley. Set aside.
Place potatoes in a large saucepan and cover with water. Add 2 teaspoons salt to water, and stir to dissolve. Bring to a boil over high heat. Reduce heat to a simmer, and cook potatoes until very tender, about 15 to 20 minutes, testing during the final 5 minutes of cooking so as not to overcook. Drain potatoes and allow to sit until cool enough to handle. Place a layer of wax or parchment paper on a work surface. Place one potato at a time on work surface, and, using the flat base of a clean glass or bowl, press down on potato until it flattens to about 1/2 inch thick. Repeat with remaining potatoes. Preheat oven to 450°F. Line a baking sheet with aluminum foil and transfer potatoes to baking sheet. Drizzle olive oil evenly over potatoes, and sprinkle with half of remaining 1 teaspoon salt. Flip potatoes so both sides get coated in oil, and sprinkle with remaining salt. Roast potatoes until crispy.