



Life, etc. | **DINING OUT AT HOME**

Truffle Heaven

A luscious, decadent—and yes, easy-to-make!—side dish



DISH Truffled Orzo with Asparagus
RESTAURANT The Harrison,
 355 Greenwich St.,
 New York City, 212-274-9310
CHEF Amanda Freitag
WHY WE LOVE IT Creamy and
 delicious, it's like a comforting mac
 and cheese but elevated (more
 elegant and a bit lighter).

SERVES 4

- 1 bunch standard-size asparagus (or use broccoli if you can't find asparagus)
 - 1/2 cups orzo
 - 2 tbsp extra virgin olive oil
 - 3 cloves garlic, peeled and sliced
 - 1/2 cup heavy cream
 - 1 tbsp unsalted butter
 - 2 tbsp grated Parmesan cheese
 - 1 tbsp grated pecorino Romano
 - 2 tbsp black truffle butter* (found in dairy section at Whole Foods and other organic markets)
 - Salt to taste
 - 1 tsp cracked black pepper
- *If truffle butter is unavailable, you can make your own by combining 2 tbsp softened (not melted) unsalted butter with 1/2 tsp of black truffle oil.

1 In a 5-quart pot, bring salted water to a boil. 2 Place washed asparagus in boiling water for 1 minute; remove with tongs and set aside, keeping water boiling. 3 Cook orzo in same pot for 7–9 minutes; drain in a colander. Set aside. 4 Trim the tough stem ends off asparagus and discard. Cut remaining asparagus into 1/4-inch-thick slices and reserve. 5 In a medium pan, heat oil, then sauté garlic until golden brown. 6 Add asparagus to pan; add cooked orzo. 7 Continue cooking orzo over low heat and add heavy cream and butter, stirring constantly. 8 Add cheeses and stir until they melt and combine. 9 Stir in truffle butter, salt, and pepper. Serve in a bowl family-style; top with more Parmesan if desired.



The Harrison



“It has truffles in it, so how can you not like it?”

—CHEF AMANDA FREITAG

Freitag has competed on *The Next Iron Chef* and served as a judge on *Chopped*, both on the Food Network.

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