

TRUFFLE GEMELLI WITH PARMESAN & CORN BÉCHAMEL

A decadent twist on a holiday classic, this gemelli pasta brings together sweet corn, Parmesan, and truffle in a velvety sauce. Rich yet balanced, it's an elegant match for The Vice 2022 "Torie's Vineyard" Pinot Noir, with dark fruit and subtle spice that linger beautifully.

Ingredients

12 oz gemelli pasta
3 tbsp unsalted butter
3 tbsp all-purpose flour
2 cups whole milk
1½ cups corn kernels (fresh or frozen, thawed)
½ cup grated Parmesan cheese
2 tbsp truffle oil
Fresh black truffle, shaved (optional)
Salt and pepper to taste



Preparation

1. Bring a large pot of salted water to a boil and cook gemelli until al dente. Reserve ½ cup pasta water, drain, and set aside.
2. Meanwhile, melt butter in a saucepan over medium heat. Whisk in flour and cook for 2 minutes to form a roux. Gradually whisk in milk until smooth. Stir in corn and simmer for 5 minutes, then transfer mixture to a blender. Purée until silky, returning sauce to the pan. Season with salt and pepper, then stir in Parmesan until melted. Add truffle oil and whisk to combine.
3. In a large skillet, toss cooked gemelli with the warm corn béchamel, adding reserved pasta water as needed for a

glossy finish. Plate immediately, topping each portion with freshly shaved truffle for an extravagant touch.

4. Corn, truffle, and Parmesan create a decadent backdrop for this dish, while the Pinot Noir's mulberry, blackberry, and gentle spice cut through with vibrancy. Together, they offer a rich yet balanced indulgence, perfect for the holiday table.

The corn béchamel delivers creamy sweetness, Parmesan layers in umami richness, and truffle brings an earthy decadence. Gemelli's twists catch every bit of sauce, making each bite luscious — and a seamless match for the vibrant fruit and savory notes of Pinot Noir.

Pair It with:



The Vice Pinot Noir, "Torie's Vineyard", Los Carneros - Napa Valley, 2022

Velvety and expressive, this Pinot Noir offers ripe mulberry and blackberry layered with whispers of spice and tea. The wine's richness and elegance echo the creamy corn béchamel, Parmesan, and truffle in the pasta, creating a pairing that feels both comforting and refined.

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