

Larrikin Cookin'

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Honouring our spectacularly ineffective Prime Minister, here's a recipe for Truffles Turnbull. If your kitchen cabinet contains luxury delights befitting someone on a multi-million dollar tax dodge, use real shaved truffles. If not, use truffle oil, then the dish won't have the dry flavour of miserably failed fiscal policy. Don't make it excessively oily though, or your wait staff will think you're cooking up half-clever budget measures that will end in half-baked, self-serving legislation.

Truffles are fungus, like this dish's namesake. In common with most rabid right wingers, they lurk around in the dark waiting to be discovered by something that can detect the odour a few blocks away. In France they use pigs, but in Australia we use dogs because people kept confusing the poor pigs for politicians. When the embarrassed pigs went on strike our Tasmanian truffle farmers trained shameless dogs. Celebrating Turnbull's May 5 USA visit to praise the orange-haired buffoon for dismantling safety net medical cover for 22 million people - about the population of Australia - here's a flash dish that's really easy. It's cheap if you get paid over \$522,000 annually or inherited money.

Your political donors should provide:

- 500g fresh linguine
- 2 eggs beaten
- 1 cup finely grated parmesan cheese
- 10 drips of truffle oil (Australian of course)
or about 10g of shaved fresh truffle
- Salt to taste and cracked pepper
- 3 cloves of garlic
- 200ml fresh cream (without thickener - Truffles is thick enough)
- Chopped chives to garnish

Your maid outsources offshore:

- Pounding the garlic and a pinch of salt to a paste in a mortar and pestle
- Boiling the linguine in plenty of fresh water
- Warming the cream to just steaming

When the linguine is cooked, your butler can

- Drain it and quickly, transfer it to a warm serving dish
- While it's hot, add the cream, eggs, parmesan, truffle oil (or truffles) and garlic to it
- Garnish with a handful of chopped chives

Loved by board members of all the major banks and hugely by Gina Rinehart.