

heute gibt es...

Farfalle with asparagus and goat cheese sauce



Ingredients: (For 4 people)

- 2 EL Olivenöl
- 3 shallots
- 300ml Scene
- 160g goat Gouda grated
- 600g green asparagus
- 1 leek
- 350g Farfalle
- 400ml vegetable stock
- 1 bunch chives + something to decorate
- Salt and pepper

Preparation:

1. Heat oil in a pan and fry the finely diced shallots over medium heat until soft.
2. Add the cream give, bring to a boil slowly, the cheese, stirring constantly to give until it is melted. Then cover sauce and keep warm.
3. Peel asparagus in the lower third and cut off the ends.
4. Leek clean, white and light green part quarters lengthwise and transversely cut in half.
5. The Farfalle in boiling salted water until al dente cook and drain.
6. Meanwhile, boil the vegetable stock in a saucepan, add the leeks and asparagus and cook about 4-5 minutes over medium heat.
7. Cut chives into small rings, add together with the pasta to the sauce and toss well. Season with salt and pepper.
8. Remove the vegetables from the broth and place on a plate to the side. Add the pasta and garnish with the finely chopped chives.



