

heute gibt es...

Pasta alla gorgonzola cream



Ingredients: (2 persons)

- 250g pasta (e.g., penne or farfalle)
- 80g Gorgonzola
- 180g Cooking cream (alternativ normal Sahne)
- ½ shallot
- 15-20 sage leaves
- Black pepper
- Salt

Preparation:

1. bring to a boil in a pot of salted water for the pasta and cook the pasta is al dente.
2. Meanwhile, the cream, give the diced gorgonzola and some ground pepper in a small saucepan and bring over a low flame stirring the cheese to melt.
3. Meanwhile, the shallot finely chop and wash the sage leaves, pat dry and cut into thin strips.
4. The shallots soon as the cheese is melted stir among the gorgonzola sauce and the sauce briefly for 2 minutes – still over low flame – leave on the stove. Then remove from heat, season with salt and set aside.
5. The al dente cooked pasta drain well and give back to the now empty pot.
6. Now the sauce and sage stripes add, mix well and serve warm. If desired, with chopped sage leaves garnish.



