



EGG FETTUCCINE BERTAGNI

with peas, mint, Tuscan Caciotta cheese & toasted walnuts

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Serves

4 people

Ingredients available at Mediterranean Foods

Ingredients

- 1 packet Bertagni egg fettuccine
- 1 cup roughly grated Tuscan caciotta cheese
- ½ cup toasted crushed walnuts
- Extra virgin olive oil
- ½ cup vegetable stock
- 3 cups of frozen or fresh peas
- 1 large shallot sliced
- 1 clove garlic
- ½ cup of fresh mint leaves

1. In a sauce pan gently fry the shallots and the garlic clove.
2. Add the peas and half of the mint leaves and simmer for 5 minutes.
3. With an electric hand blender whiz the peas into a creamy purée.
4. In plenty of salted water cook the fettuccine to 'al dente'.
5. Drain and toss the pasta into the sauce.
6. Add the caciotta cheese and a little of the water of the cooking pasta.
7. Add the rest of the mint leaves and serve with the walnut scattered on top.

Buon Appetito!

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