



Recipe Name **Fettuccine with Paul's Basil Pesto**

Serves 4 +

Ingredients

30g	Pine Nuts
150g	Paul's Basil Pesto
1 pkt	Otway Pasta Company Fresh Fettuccine
125g	Bulla Cream

Salt and pepper to taste

Method

Bring a large pot of water to the boil. Once boiling turn a fry pan on to medium/high heat.

Add the pine nuts and toast on medium high heat for 2-3 minutes

Add the fettuccine to the boiling water, set timer for 3 minutes. Take about ½ to 1 cup of the boiling pasta water and add it to the frying pan. Turn the heat to low, then add 150g of pesto to the pan. Gently stir the pesto and water mix until combined. After the pasta has been cooking for 3 minutes add it to the pesto sauce.

Gentle combine the pesto with the fettuccine, add cream and continue to stir.

Garnish with parmesan and fresh basil.

Enjoy 😊