



**OTWAY
PASTA
COMPANY**

Free Range · Handmade

Recipe Name **Fettuccine with Cheese and Pepper**

Serves 4

Ingredients

1pkt Otway Pasta Company Fresh Fettuccine – 400g

150g Freshly grated parmesan

50g Butter

5g Sieved freshly cracked black pepper (about 8g unsieved)

Salt taste

Method

Put a large pot of water on to boil and frying pan on medium heat

Add the cracked black pepper to the frying pan, toast for 1-2 minutes

Once the pepper is toasted add the fettuccine to the boiling water and set timer for 3 minutes

Add the butter and gently melt. Once melted add about 1 cup of the pasta water

Turn the heat off, and let cool for 1 minute

Add cheese and gently stir. Add the cooked fettuccine to the cheese sauce.

Continue to stir until sauce has thickened and the cheese has melted.

Serve and enjoy 😊

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