

RECIPE



Pasta, Crème Fraîche, Basil Sauce and Pine Nuts

Ingredients

4 plump cloves garlic, peeled, minced

1/8 teaspoon sea salt

4 cups loosely packed fresh basil leaves

6 tablespoons extra-virgin olive oil

1 container crème fraîche

4 ounces pine nuts, toasted

1 package good, small to medium size pasta, e.g., De Cecco's Gemelli

Place the garlic, salt, and basil in the bowl of a food processor and process to a paste. With the machine running, slowly pour the oil through the tube and process again. Taste for seasoning. Set the basil sauce aside. Cook pasta according to directions. Cool. Add 1 teaspoon olive and mix to keep the pasta from clinging together. Place pine nuts on a small baking sheet and toast for 4 - 6 minutes at 350 degrees. Watch carefully to lightly toast not burn. Add 2 - 3 tablespoons basil sauce to the crème fraîche, carefully mix well. To serve place a medium size mound of pasta in the center of your plate/dish. Put a dollop of the crème fraîche-basil sauce on pasta. Add a few pine nuts and drizzle a little of the basil sauce on top.

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