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ROCKING KACKÉIS PASTA

Prep: about 10 minutes – Serves 2

360g spaghetti
100g cooked Kachkéis jar, 40% fat content
100ml white wine
220ml cream
4 tsp mustard
4 tsp cornflour
45g rocket
2 tbsp walnuts
salt and pepper

Cook the pasta in a large saucepan with boiling, salted water according to package instructions until al dente.

Meanwhile, put the Kachkéis and white wine into a saucepan and bring to the boil while stirring. Leave to cook for a minute, then add the cream and the mustard and heat through.

In a little jar dilute the cornflour with a few tablespoons of the Kachkéis sauce, add back to the sauce and cook for a couple of minutes so the sauce thickens. Season with salt and pepper, then add almost all the rocket and stir through.

Roughly chop the walnuts.

Drain the pasta and add to the saucepan with the sauce and stir so that the pasta is evenly coated in sauce.

Divide between two plates and sprinkle each portion with chopped walnuts and top with a bit of remaining rocket for decoration.

Serve with a green salad.