



## *Fettuccine with Bleu Cheese Pasta Sauce*

### **Ingredients**

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Fettuccine (1 lb)

Bleu cheese-crumbled (1 lb)

Heavy cream (2 cups)

Nutmeg (1/8 tsp)

Black ground pepper (½ tsp)

Olive oil (2 tbsp)

### **How to Prepare**

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First, start by bringing water to a boil. Next, in a saucepan, add in bleu cheese on low heat. Once the cheese has melted, add in cream slowly. Then, add in nutmeg and cook sauce down for about 10 minutes so it can start to thicken. When the sauce starts to thicken, add pasta to the boiling water. Make sure to be stirring both the cheese sauce and pasta. After about 12 minutes, remove pasta from boiling water. Add about 2 tablespoons of olive oil to a bowl, add in pasta and stir. Once stirred, add roughly ¼ tsp of sea salt and fresh ground black pepper. Next, add about 2/3 of the bleu cheese sauce to the pasta and stir. Add a little more bleu cheese sauce and ground black pepper and you're done. Enjoy!

THE LEANING TOWER OF PISA  
ONE LINE DRAWING BY MICHAEL SLODOWSKI

## *Bon Appétit!*