

Tagliatelle with gorgonzola

Prep **5 min**

Cook **20 min**

Serves **4**

500g fresh or dried egg tagliatelle

30g butter

1 garlic clove, peeled and thinly sliced

6-8 sage leaves

75g gorgonzola, cubed

100ml double cream

Salt and black pepper

1 handful shelled walnuts, roughly chopped

Bring a large pan of salted water to a boil, add the pasta and cook as per packet instructions. Have all the ingredients for the sauce ready to go.

While the pasta cooks, take a small pan and, over a medium-low flame, melt the butter, and add the sliced garlic and sage leaves, leaving it all to bubble for a minute.

Add the cubed gorgonzola, cream and a few grinds of black pepper, then stir until the cheese has melted. Continue cooking for another minute.

When ready – tender but with a slight bite – drain the pasta (saving a little of its cooking water) and tip it into a warm bowl.

Pour over the cheese sauce, add half the walnuts and toss quickly, adding a little pasta cooking water if it seems at all stiff. Divide between bowls, sprinkle over the remaining walnuts, and serve.