

# No-Cook Parmesan Spaghetti Sauce

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*This is the easiest spaghetti sauce that you'll probably ever make – just stir it through hot spaghetti for a delicious, fast-as-lightning dinner.*

## Ingredients:

100g good-quality butter  
80g grated Parmesan  
200ml double cream  
Salt and pepper

## Directions:

1. Whisk the butter into the parmesan until smooth. Add some salt and pepper to taste.
2. Gradually mix the double cream into the butter and cheese and whisk until smooth.
3. Stir the sauce into hot spaghetti to serve.

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