

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.

Author: Laura Young