

Quick Creamy Cheese Spaghetti Sauce

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This is another really quick sauce that's wonderfully decadent. Add a few strips of lemon peel for an even more indulgent dinner.

Ingredients:

50g butter
250ml double cream
100g grated parmesan
50ml olive oil
Handful of ripped fresh basil leaves
Pinch of ground nutmeg
Salt and pepper

Directions:

1. Heat the butter in a pan until foaming gently.
2. Stir in half of the cream and boil until reduced by half.
3. Add the nutmeg and season well.
4. Toss the spaghetti into the sauce and then add the remaining cream, the olive oil, parmesan and the basil leaves. Serve hot from the pan.

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