

# 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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