

Stella Cadente

Pasta Stella

Posted by Administrator on March 19, 2012 in [Pasta & Rice](#)

2 Tbls Butter
1 clove garlic, minced
1 can 14oz vegetable broth
½ tsp fresh ground pepper
1 Tbls finely chopped fresh basil
2 Tbls finely chopped fresh Italian parsley
1 lb Bocatini Pasta
¼ cup crème fraiche
½ cup grated Pecorino Romano cheese
½ cup Stella Cadente Early Harvest Mission oil

In a 4 qt saucepan, saute garlic in butter for a few seconds, do NOT brown. Add broth and bring to a boil. At this point drop pasta into boiling water salted. Cook al dente and drain well. Reduce heat on broth to a simmer for 3 or 4 minutes to reduce slightly.

Whisk in crème fraiche and bring back to a simmer. Stir in basil and parsley and pepper and turn off heat. Add drained pasta and toss well. Use tongs on this. Cover and let stand for 2 minutes stirring once. Toss well again and pour olive oil over pasta, toss again and add cheese and toss again and serve with a sprinkling of parsley. Pass the pepper mill and pecorino cheese.

Serve with a green salad and french bread to make a complete meal in minutes.

Notes: You could add 2 cups of steamed vegetables to pasta. Broccoli and carrots make a colorful presentation. I use only 1 clove of garlic and a small amount of fresh herbs because I don't want to mask the flavor of the main ingredient- the Stella Cadente Early Harvest Mission olive oil. This extra virgin olive oil is one of the best finishing and dipping oils I have ever tasted. The flavor is spectacular!!!

Bon Appetit

Recipe courtesy of Eileen Love, celebrated Chef's Kitchen, Monterey, Ca.

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