

FETUCCINE WITH AVRUGA, CREAM SAUCE AND SURIMI ELVERS

Preparation time: 20 minutes.

Difficulty: None.

Ingredients for four servings: 400g of spinach fettuccine, 150ml single cream, a garlic clove, olive oil, Avruga, 100g surimi elvers, 25g butter and nutmeg.

Method: Sauce: Melt the butter on low heat. Add the cream little by little, a pinch of salt, pepper and nutmeg and stir continuously. Add the garlic crushed in a mortar and mix in well. Remove from the heat before it boils. Cook the pasta in plenty of salted water with a little butter. When the pasta is al dente, drain, and tip into a serving dish. Pour the sauce on top and add Avruga and the surimi elvers.

+ Product information

