

PASTA RIBBONS WITH VODKA SAUCE AND AVRUGA

Preparation time: 30 minutes.

Difficulty: None.

Ingredients for four servings: 400g pasta ribbons, 50g butter, 100ml single cream, Avruga, a glass of vodka, sugar, cayenne pepper, salt, pepper and nutmeg.

Method: Heat the single cream in a pan on low heat, stir in the vodka little by little and add a pinch of sugar, salt and pepper and nutmeg. Stir continuously. Sprinkle with cayenne pepper and set aside. Cook the pasta in plenty of salted water and a teaspoon of butter. When the pasta is cooked *al dente*, serve in a preheated dish. Mix with the vodka sauce and add Avruga to taste. Stir carefully and serve at once.

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