

Pasta with Asparagus Sauce



Serves 🍴🍴

Ingredients

180 g pasta
7 large asparagus
1 clove garlic
salt and oil
pepper
1 knob of butter
1/2 tablespoon of flour
150 g of milk
20 g of goat cheese
10 g of parmesan

Method

Wash asparagus, cut the hardest part of the stem, boil in salted water, drain, go under cold water and keep aside.

Prepare the sauce: In a saucepan to melt butter, add flour, milk, a pinch of salt and bring to a boil, stirring constantly, add the parmesan and goat cheese diced, 2 asparagus cutted into slices and whisk it all. Turn off the heat and keep aside. Cook pasta in salted water (I have cooked in the asparagus' water) and in the meantime in a pan, lightly fry the garlic with oil, add the asparagus cutted into cubes (keep aside some tops for garnish) and salt. Drain the pasta and pan-fried with asparagus, remove the garlic and add the asparagus sauce, stir, sprinkle with pepper and garnish with some tops of asparagus cutted in half. Serve hot.