



CAMBOZOLA and roasted walnuts on linguine

Ingredients:

Recipe for 4 servings

- 150 g CAMBOZOLA
- 80 g walnuts
- 80 g butter
- 2 tbsp cream
- 150 g peas (fresh or deep-frozen)
- 500 g linguine

Preparation:

1. Coarsely chop walnuts, fry in a non-greased, coated pan at low temperature, and set aside. Melt the butter in a saucepan at low heat, add the finely chopped CAMBOZOLA, cream, and peas, and heat for about 5 minutes while stirring until the sauce thickens a little. Don't let it boil! Season with salt and pepper. Boil the linguine in salted water until it becomes al dente and drain.
2. Arrange the pasta on warm plates, pour the warm sauce over top, sprinkle with the roasted walnuts, and season with freshly ground black pepper. Serve immediately.



Tip: If you use frozen peas, you do not need to defrost them beforehand. If you would like the taste of CAMBOZOLA to stand out even more, you can add chicken stock to the sauce instead of cream.