



Gorgonzola pasta

NIBBLEDISH CONTRIBUTOR

Ingredients

- 250 grams of dry pasta such as penne, creste di gallo or fusilli
- 175 grams of gorgonzola, cubed
- 1/2 cup of cream
- 30 grams of parmesan
- 1 table spoon of herbs
- 1 tea spoon of white pepper
- 3 table spoon of pistachio nuts, chopped

Instructions

1. Cook noodles according to instruction on the package.
2. Pour cream into small pot, add gorgonzola cheese, heat up a bit till the cheese melts.
3. Add white pepper and herbs.
4. Put pasta into serving dish, pour in the sauce, mix well, sprinkle with parmesan and pistachio nuts.