

# Pasta Gorgonzola & Noce

Walnut &  
Gorgonzola Pasta

## Method

Put a pan of water on to boil. When it boils, add salt and pour in the trofie.

Heat the ricotta over a very low heat. Remove the crust from the Gorgonzola and cut into cubes and add to ricotta . Add a pinch of ground black pepper, a few leaves of thyme and cook over a low heat for another 2-3 minutes.

When the pasta is al dente, drain it directly into the sauce. Stir to combine everything and finally add the chopped walnuts. Give it another stir and serve immediately

## Ingredients

Pasta, pref. Trofie 320g

Gorgonzola 350 g

Ricotta 150 g

Walnut kernels 100g

Thyme to taste

Black pepper to taste

Salt to taste

Gorgonzola is the oldest blue cheese in the world and there are many stories about it's inception, from lazy cheesemakers, grumpy inkeepers, and, of course, impatient lovers.

Walnut is the oldest tree fruit. Witches are particularly fond of gathering around them to cavort with demons

