



Julia's Cuisine

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Main Course/Pasta & Pizza

Webpage
<http://www.juliascuisine.com/>

Mascarpone & Green Oliver Tagliatelle

Serves 4

Prep time: 15 minutes

Cook time: 25 minutes

Ingredients

300 grams Tagliatelle
3/4 Cup/180 ml cooking cream
1/2 Cup/120 ml water, reserved from cooked pasta
100 grams Mascarpone cheese
1/2 Head broccoli, cut into small florets
2 Leeks roughly sliced and chopped, green ends discarded
1/2 Cup/70 grams whole green olives
3/4 Cup/75 grams fresh grated parmesan cheese, extra for sprinkling over the top
2 Tablespoons olive oil
2 garlic cloves, crushed
Sea salt to season
Fresh ground black pepper
Small bunch of fresh chopped parsley, extra for sprinkling over the top

Method

In a large stainless steel pot set over medium heat, add the olive oil, garlic and leeks. Cook for about 8 - 10 minutes or until soft and lightly golden. Turn off heat.

Steam the broccoli for about 10 minutes and set aside.

Cook pasta according to package, drain, reserving 1/2 cup of the pasta water.

Turn the heat back on the pot with the cooked leeks. Add the cream and bring to a gentle boil, add mascarpone cheese and stir until it is completely smooth. Add reserved pasta water and bring to a gentle simmer. Add pasta, broccoli, olives, parmesan, parsley, salt and pepper. Transfer to a serving dish and sprinkle over a little parmesan and fresh chopped parsley. Ready to serve!