



## Pasta Cream Sauce

**Recipe Source:** Modified recipe from Julia Frey Vikalinka

**Fresh from the garden:** Thyme

<b>Equipment:</b>	<b>Ingredients:</b>
Pan	1 cup of cream (250ml)
Wooden spoon	1/2 cup of parmesan cheese freshly grated
Measuring cups	1/3 cup of chicken stock
Grater	3 sprigs of fresh thyme – leaves removed
Whisk	Salt to taste

### What to do:

1. Heat the cream and stock in a pan over low heat but do not let it boil.
2. Take it off the heat and whisk in the grated parmesan cheese until melted and smooth. Add the thyme and whisk again.
3. Taste the sauce and add the salt as needed (salt is an important ingredient here, so do not skip it).
4. To dress the pasta with the cream sauce, add the pasta directly to the pan with the sauce and gently shake the pan to coat the pasta with the sauce. Add reserved pasta water to loosen the sauce if needed.
5. Serve immediately.