



Gorgonzola & Walnut Sauce with Lumache

I first had this sauce many years ago in an Italian restaurant in Glebe. I remember writing a letter (no email back then) to the chef asking if he'd share the recipe, but he ignored my request. He served it with the little shell-shaped pasta called conchiglie, but I've used 'snail shell' lumache; it would work well with any pasta shape that has hollows for the nuts and creamy Gorgonzola sauce to nestle into. I like a slightly higher than usual alcohol match to cut through the richness of the sauce, an off-dry red vermouth like the one from Margan in the Hunter Valley works a treat! Turn any leftovers into a delicious pasta bake sprinkled with breadcrumbs and dotted with butter.

Serves 6 as a starter



INGREDIENTS

- 500g small shell-shaped pasta
- ½ cup single cream
- 200g Gorgonzola Dolce, chopped
- Freshly ground black pepper, to taste
- 100g shelled walnuts, roughly chopped
- 2 tablespoons chopped chives

METHOD

1. Boil pasta in plenty of salted water (50g salt and 5 litres of water) until just al dente.
2. Meanwhile, warm cream in a saucepan over low heat.
3. Add Gorgonzola and stir until melted.
4. Stir in pepper and remove from heat.
5. Drain cooked pasta.
6. Add pasta to the cream mixture and return to a low heat.
7. Add walnut and chives and toss together for a minute or so to combine well.
8. Serve immediately.