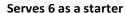


Be Inspired By Cobestal

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.





- 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.