



### **INGREDIENTS (4 PERSONS)**

### 350g Knorr Penne

20 large prawns, peeled and divined

200g fresh spinach, blanched and drained

260ml cooking cream

40ml white wine

### 5g Knorr vegetable bouillon

 $\frac{1}{2}$  tsp saffron threads

3 cloves of garlic, minced

150g fresh breadcrumbs (make by pulsing fresh bread in a food processor)

70ml olive oil

Fresh flat parsley, roughly chopped

Salt and black pepper to taste

### PREPARATION

- 1. In a small pan, heat the oil over a medium heat and add the garlic, sauté until soft. Add the breadcrumbs, cook on a medium heat whilst stirring frequently until golden and crispy. Set aside.
- 2. Cook the pasta according to instructions, al dente. Reserve some cooking water.
- 3. In a small bowl, steep the saffron threads in 3 tbsp of hot water for roughly 10 minutes.
- Panfry the prawns on both sides for 2-3 minutes in a large pan, with a bit of olive oil and on a medium heat. Remove the prawns and set aside.
- Use the same pan to make the sauce. Deglace with white wine, cooking cream and the saffron water. Bring to the boil and season with Knorr vegetable bouillon.
- 6. Add the cooked paste to the sauce, the spinach and prawns. Toss to coat evenly. Add some of the reserved cooking water if the sauce is too thick.
- 7. Season to taste.
- 8. Top off the pasta with the fine garlic breadcrumbs and roughly chopped fresh parsley.
- 9. Optional: Grate some parmesan over the pasta dish.



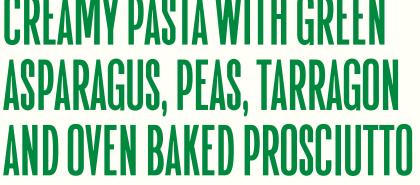
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### **INGREDIENTS (4 PERSONS)**

### 350g Knorr Penne

200g fresh green peas (or frozen)

300g green asparagus, cut into 3 cm pieces

8 slices of prosciutto, oven baked at 190°C for 10-12 minutes

2 cloves of garlic, minced

Olive oil

250ml cooking cream

Bunch of fresh tarragon, sliced

1 organic lemon

Salt and black pepper to taste

### PREPARATION

- Blanch the vegetables for about 2-3 minutes so they are still tender and bright green, drain and set a side.
- 2. Cook the pasta according to instructions, al dente. Reserve some cooking water.
- 3. In a pan, heat the olive oil and the minced garlic and sauté until soft. Add the cooking cream and a bit of the cooking water from the pasta and bring to a simmer.
- 4. Add the cooked pasta and vegetables to the sauce, add a bit more of the pasta water if it is too thick.
- 5. Add some of the tarragon to the sauce and sprinkle the rest on top of the dish.
- 6. Break the oven baked prosciutto in pieces and top the past with these.
- 7. Finally grate some fresh lemon zest over the dish before serving.



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# CREAMY TAGLIATELLE WITH PEAS, GARLIC, PARMESAN AND CRISPY PANCETTA



## INGREDIENTS (4 PERSONS)

### 400g Knorr Tagliatelle

150g pancetta cut into strips 200g green peas, fresh or frozen 200ml cooking cream 100g parmesan, finely grated 2 garlic cloves, minced Olive oil 1 organic lemon Salt and pepper to taste Watercress

### PREPARATION

- 1. Cook the tagliatelle al dente according instructions, save some of the cooking water.
- 2. Blanch the peas for a couple of minutes.
- 3. In a large pan heat some oil over a medium heat and add the pancetta strips. Cook until crispy and remove from the pan. Discard some of the fat and add the garlic. Cook the garlic until soft on a low heat.
- 4. Add the cream to the pan, and some of the cooking water of the pasta. Bring to a simmer. Add half of the grated cheese to the sauce while stirring.
- 5. Add the tagliatelle in the sauce, and also the green peas. Add more cooking water if needed.
- 6. Season the pasta with salt and pepper.
- 7. Divide the pasta in low bowls.
- 8. Add the crispy baked pancetta on top.
- 9. Garnish with the rest of the parmesan cheese and grate some lemon zest on top.
- 10. Use some watercress to garnish the dish and extra black pepper.



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### **INGREDIENTS (4 PERSONS)**

1 kg of fresh clams

560g Knorr Spaghetti

90ml olive oil extra virgin

10 garlic cloves, thinly sliced

Small bunch of flat parsley, chopped

300ml dry white wine

1 tsp crushed chilies flakes

Salt to taste

### PREPARATION

- 1. Clean the clams, rinse and soak them in salted water for 20 minutes to remove any sand, then soak them in unsalted water.
- 2. Cook the spaghetti al dente according to instructions.
- 3. In a large pan, heat the oil and add the garlic, sauté until soft, but not browned.
- 4. Add the clams to the pan, pour in the wine and cover with a lid. Cook for 1-2 minutes while shaking the pan occasionally, until the clams open.
- 5. Drain the spaghetti and toss with the clam sauce. Add in the the chopped parsley.
- 6. Divide the spaghetti into plates, and sprinkle some crushed red chili flakes on top.



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