

Artichoke, Basil & Three Cheeses *Ditalini Pasta*



R & J Mazza
GLOBE ARTICHOKES

Ingredients

400g Ditalini pasta,
½ teaspoon salt,

Cheese Sauce

50g butter,
3 cloves garlic, finely chopped,
2½ tablespoons plain flour,
1½ cups milk,
½ cup cream,
150g artichoke hearts, chopped,
Salt & cracked pepper, to taste,
¼ cup parsley, finely chopped,



How to Cook

1. Boil water in a saucepan, add pasta and salt.
2. Place butter in saucepan and melt over medium heat. Add garlic and sauté until soft.
3. Add flour, stir until mixture thickens.
4. Slowly add milk and cream. Mix well. Add artichoke hearts and stir.
5. Drain the pasta when cooked and mix in sauce. Add salt and cracked pepper.
6. Add parsley and serve.

Serves 4-6

