

# Pasta with Walnut Sauce



## Ingredients:

- 1 slice firm home-style white bread
- 3 Tbsp milk
- 1 cup walnut pieces
- 1 Tbsp extra-virgin olive oil
- 4 Tbsp unsalted butter
- 1/2 tsp minced garlic
- Salt, to taste
- 1 1/4 cups heavy cream
- Pinch freshly grated nutmeg
- Freshly ground black pepper
- 1/2 cup grated Parmesan cheese
- 3/4 lb fusilli pasta
- 1/2 tsp dried basil
- 1 Tbsp chopped fresh parsley

## Directions:

1. Trim crusts from bread and discard. Place bread in small bowl, add milk, and set aside for a few minutes.
2. Bring 5 quarts of water to a boil in a non-aluminum stockpot over high heat.
3. Meanwhile, place walnuts in a food processor fitted with a steel blade or in a blender and process until finely chopped.
4. Squeeze milk out of bread and tear bread into small bits. Add bread, oil, butter, and 1/2 salt to chopped nuts and process until paste-like.
5. Transfer mixture to small heavy gauge non-aluminum saucepan. Stir in heavy cream, nutmeg, and pepper to taste, and cook over medium heat, stirring occasionally, 15 minutes.
6. Add 1/2 cup Parmesan cheese to saucepan and stir briefly. Reduce heat to low and keep sauce warm.
7. Add 1 tablespoon salt and pasta to boiling water and stir. Add fusilli and cook until *al dente*.
8. Turn pasta into colander and drain.
9. Return pasta to stockpot, add basil and chopped parsley, and toss to combine. Add sauce and toss until pasta is evenly coated.
10. Top with remaining cheese and serve.