



BLUE CHEESE & WALNUT TAGLIATELLE

Our second recipe from Karma Bavaria gives a nod to our not too distant Italian cousins - but featuring ingredients that are decidedly more Bavarian in character... simple, indulgent and the perfect dish to try at home to impress friends, dinner party guests or your loved ones...

Ingredients:

- 200g - Tagliatelle
- 50g - Blue cheese
- 20g - Walnuts
- 1 yellow beets
- 50ml - Whipped cream

Method:

- Dice the blue cheese and chop the walnuts.
- Wrap the yellow beets in aluminum foil and bake in the oven at 200°C for 45 minutes.
- As soon as the yellow beets are cooked, remove from the foil, peel and dice them.
- Cook the tagliatelle for about 8 minutes.
- Put the Whipped cream, yellow beets, walnuts and blue cheese in a pan and wait for them to warm up.
- Now add tagliatelle and cook until a creamy consistency arises.
- Finally, serve the tagliatelle in a deep pasta plate.