



# the Bonne Femme COOKBOOK

November 12th, 2013

## French Goat Cheese Alfredo



Goat Cheese Pasta Alfredo. A great French take on Fettuccine Alfredo, with goat cheese!

Here's a great recipe for goat cheese Alfredo—an epiphany to me, but of course, it makes perfect sense. After all, goat cheese melts beautifully.

The original recipe—which I got from the Goat Cheeses of France people—calls for fresh goat cheese, but I suggest semi-ripened goat cheese. It will melt nicely and it has that wonderfully deep, somewhat funky flavor. If you prefer something milder (but with the splendid tang of goat cheese), use fresh goat cheese instead.

### FRESH GOAT CHEESE ALFREDO

- 8 ounces dried pasta
- 2 tablespoons butter
- 1 clove minced garlic
- 1/2 cup cream
- 4 ounces French fresh goat cheese, broken into pieces
- 1/4 cup grated parmigiano reggiano
- salt and pepper to taste
- fresh basil to finish

1. Cook pasta as directed.

2. Melt the butter in a pan over medium heat, add garlic and gently cook for about a minute.

3. Add the cream, then the goat cheese and parmesan. Stir until the cheese has melted into a sauce.

4. Remove from heat, season with salt and pepper, toss pasta into the pan to coat. Divide among 4 bowls; garnish with snipped fresh basil. Makes 4 servings.