



Creamy Herb Pasta Soup Recipe

ZINC

Chef Alex Blifford

Recipe Ingredients:

(2 servings)

- 1 box penne pasta
- 1 cup crème fraîche
- 1/3 cup dill, chopped
- 1/3 cup parsley, chopped
- 1/4 cup almonds or pine nuts, toasted
- 1/4 cup dried currants
- 8-ounce peppery green arugula or watercress
- 2-ounce dry white wine
- 2-ounce lemon juice
- 4 tablespoons extra virgin olive oil
- 1/4 cup shaved Pecorino or Parmesan
- Salt and pepper

Recipe Instructions:

1. Place the currants in a small saucepan and cover them with two inches of water.
2. Bring them to a simmer and turn off the heat.
3. Leave them in the water for 20 minutes or until they have plumped up.
4. Strain and discard the liquid; set the currants aside.
5. Place the crème fraîche, dill, parsley and half the wine and olive oil into a small bowl. Combine them together and set aside.
6. Cook the pasta to al dente according to the instructions on the box. Strain the pasta and immediately spray with cold water to stop it from overcooking. Make sure the pasta is well drained and dry before moving on to the next step.

7. Place a large sauté pan on medium low heat for three minutes.
8. Add the remaining olive oil to the pan and then add the pasta. Toss the pasta well to coat with oil.
9. Add lemon and remaining white wine. Allow to reduce for two minutes.
10. Add the crème fraîche, toss well to incorporate, and allow to reduce for two minutes.
11. Add salt and pepper and check for the desired level of seasoning.
12. Add the peppery green of choice and toss well to incorporate.
13. Divide the pasta evenly between two plates.
14. Garnish each plate with the plumped currants, toasted nuts and shaved cheese. Enjoy!

****Note: If you have any questions about the recipe, email Dave McCoart at mccoartd@gmail.com.***