



Spaghetti with Pure Gold Cheese



Ingredients

- 1 Henri Willig Pure Gold Cookie by Wiebe Willig
- 300 gram spaghetti
- 500 gram passata
- 2 cloves of garlic
- 2 onions
- 2 peppers
- 1 tablespoon of sundried tomatoes
- 1 tablespoon of olives
- 1 red pepper
- olive oil as required

A tasty and super easy spaghetti is waiting for you! This rich and delicious pasta brings Italian flavours straight to your plate. With a mix of onion, peppers, garlic and sun-dried tomatoes in a tomato sauce, this meal is a flavour explosion you will love. Whether you want to put a quick meal on the table or prepare a savoury favourite, this spaghetti recipe is a winner.

Preparation

- 1: Cut the onion and pepper into pieces
- 2: Heat the (frying) pan with olive oil
- 3: Fry the onions and peppers until they colour slightly
- 4: Meanwhile, finely chop and add the garlic, sun-dried tomatoes and red pepper. You can add the red pepper with or without the seeds, without it is less spicy
- 5: Now fry this together for about 5 minutes on medium-high heat
- 6: Then add the passata, leave to simmer, stirring in between.
- 7: Cook the spaghetti according to instructions on the packet, here we used fresh spaghetti that had to cook for 4 minutes. Once the spaghetti is done, so is the sauce.
- 8: Serve the spaghetti and sauce together and grate a nice portion of Pure Gold by Wiebe Willig on top.

How do I prevent spaghetti from sticking together while cooking?

Use a large pan with plenty of boiling water and stir the spaghetti well immediately after adding it. If necessary, add a little oil to the water. After cooking, drain immediately and rinse briefly with warm water if you don't serve it immediately.

Serving and variation tips:

- **Sauces that are also delicious:** carbonara sauce, pesto sauce and/or truffle cream sauce.
- **Serving tip:** serve individual portions on a large plate, rolled up into an elegant nest. Spoon the sauce delicately over it, garnish with fresh herbs such as basil or parsley, and add a curl of Parmesan cheese or drizzle of truffle oil. Serve with a piece of ciabatta or focaccia on the side for extra flair.