

With walnuts growing over much of Italy, this is another recipe that makes the most of just a few available ingredients.

#### Fusilli with Walnut Sauce (Fusilli Salsa di Noce)

1 cup (250 ml) walnuts, toasted and cooled  
2 cloves garlic, finely chopped  
Salt and freshly ground pepper to taste  
1 cup (250 ml) heavy cream  
1 lb (450 g) dried fusilli (corkscrew-shaped pasta) or  
pasta shape of your choice, cooked according to  
package directions and drained  
1/2 cup (125 ml) freshly grated Parmesan cheese

Combine the walnuts, garlic, salt, and pepper in an electric food processor and process to coarsely chop the nuts. Add the cream and process until the sauce is fairly smooth. Combine the sauce, cooked pasta, and Parmesan in a serving bowl and toss to combine. Serve immediately. Serves 4 to 6.