



Spaghetti with Sparkling Wine Soaked Peppers and Crème Fraîche

A little bit of cupboard love...

Ingredients

Spaghetti (for 2-4 people depending on greed)
1 Standard sized tub of Crème Fraîche
3-4 Peppers in your favourite colours
1 Clove of garlic (crushed)
1 Onion (finely chopped)

Sparkling White Wine (no more than ¼ bottle)
1 Handful of your favourite cheese (i.e. cheddar)
3-4 tbsps. olive oil
Salt and pepper to taste
Parmesan

Method

- Slice the peppers in half and de-seed. Cut into fine strips
- Add the garlic and onion to hot olive oil in a pan and cook until soft
- Add the peppers to the onion. You will need to cook these until they are soft, but not mushy. Around 15 minutes usually works for me
- Put your spaghetti into boiling water and add a pinch of salt.
- While your spaghetti cooks, add your sparkling wine to the peppers. I usually add just enough to cover them.
- Boil off the alcohol – this is a bit of a judgement call. I usually up the heat and cook for around 15-20 minutes. It will burn off some of the alcohol but there will still be plenty of liquid left for the sauce.
- Add a large handful (or two) of your chosen cheese and stir thoroughly.
- Add in 2/3 of your tub of Crème Fraîche and stir in thoroughly. The sauce needs to stay quite runny but if it looks very watery add a little more.
- Cook on for another 5 minutes
- Drain your spaghetti and pour the sauce over, mixing thoroughly.
- Add lots of black pepper & a sprinkle of parmesan if you want to.
- Enjoy!

