

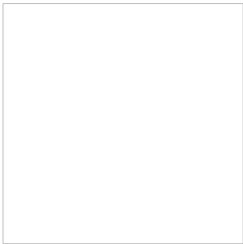
## Fettucine alla Romana



### INGREDIENTS

- 1 Tablespoon Olive oil
- 3 Cloves garlic crushed
- 1/2 Cup White wine
- 3/4 Cup panna (single cream)
- 1 Cup Romano cheese grated
- 500 gr. dry spinach fettucini
- Chopped parsley for garnish

### Wine pairing suggestions



Soave Classico, Il Canovino

### Preparation

Add the olive oil to a hot pan. Add the garlic, and saute over high heat for about 1 minute. Add the wine and simmer for about 2 minutes. Add the panna, and allow the sauce to come back to the simmer. Add the Romano cheese, and stir until smooth, about 2 minutes. To serve: Add the pasta to the pan and toss until coated. To finish, garnish with some chopped parsley.