

## Walnut Cream Sauce

Makes 2 cups; Enough for 1 lbs pasta

1 1/2 cups (6 ounces) walnuts, toasted  
3/4 cup dry white wine  
1/2 cup heavy cream  
1 ounce Parmesan cheese, grated (1/2 cup)  
Salt and pepper  
1/4 cup minced fresh chives

1. Process 1 cup walnuts in food processor until finely ground, about 10 seconds. Transfer to small bowl. Pulse remaining 1/2 cup walnuts in food processor until coarsely chopped, 3 to 5 pulses. Bring wine to simmer in 12 inch skillet over medium high heat, cook until reduced to 1/4 cup, about 3 minutes. Whisk in cream, ground and chopped walnuts, Parmesan, 1/4 teaspoon salt, and 1/2 teaspoon pepper. Remove pan from heat and cover to keep warm.

2. To serve, return pan to medium heat. Add pasta, 1/2 cup reserved cooking water, and chives; toss to combine. Season with salt and pepper to taste and add remaining cooking water as needed to adjust consistency. Serve immediately.