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Creamy Baked Fettuccine with Asiago and Thyme

Recipe courtesy Giada De Laurentiis



I like this. The cheese is very flavorful. The creaminess is a bit grainy in texture, but I think that is the nature of the dish since it is not a roux-based creaminess. I like it better as a fettuccine because the baked pasta is beautiful and it is a creamy stuffed pasta covered in cream. Also, there is another baked shell dish in this show. The pasta sauce is a bit liquid before baked, but it reduces down to a thick sauce consistency. It is not as thick or solid as a baked ziti.

Prep Time:	10 min	Level:	Serves:
Inactive Prep Time:	--	Easy	4 servings
Cook Time:	25 min		



Ingredients

- 1 pound fettuccine pasta
- 2 cups grated Asiago cheese, plus 1/4 cup
- 2 (8-ounce) containers creme fraiche
- 1 cup grated Parmesan
- 1 1/2 tablespoons fresh chopped thyme leaves
- 1/2 teaspoon salt
- 1/2 teaspoon freshly ground black pepper

Directions

Preheat the oven to 375 degrees F.

Bring a large pot of salted water to a boil over high heat. Add the pasta and cook until tender but still firm to the bite, stirring occasionally, about 8 to 10 minutes. Drain pasta reserving 1 cup of the pasta cooking liquid.

In a large bowl combine the 2 cups Asiago cheese, creme fraiche, Parmesan, thyme, salt, pepper, cooked pasta, and pasta cooking liquid. Gently toss until all the ingredients are combined and the pasta is coated. Place the pasta in a buttered baking dish and sprinkle with the remaining 1/4 cup asiago cheese. Bake until golden on top, about 25 minutes. Let sit for at least 5 minutes and serve.