

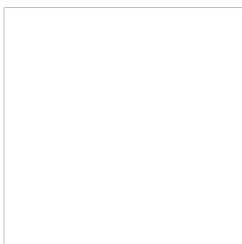
Fettucine alla Romana



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.