

## FETTUCCINE WITH CHEVRE SAUCE

2 c. heavy cream  
4 oz. Bucheron, rind removed, crumbled  
2 cloves garlic, finely minced  
1 lb. freshly-made fettuccine  
Freshly-grnd. black pepper  
½ c. fresh minced herbs (basil, chervil, tarragon or Italian parsley)

Combine the cream, Bucheron and garlic in a medium pan over moderate heat and allow to reduce for about 15 minutes. Continue to stir so a crust does not form around the edges of the pan.

Meanwhile, bring a large pot of salted water to a boil. Add the pasta and cook until *al dente*. Drain the pasta well and toss with the sauce. Place the pasta on heated plates, season with freshly-ground pepper and sprinkle with herbs. Serves 6 as a first course.