

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.