



# Fusilli with Broccoli flowers & Le Triple Crème DuVillage

Servings: 4 • Preparation: 15 min • Cooking: 15 min



## INGREDIENTS

15 ml • 1 tbsp. of butter  
45 ml • 3 tbsp. of olive oil  
2 grey shallots, chopped  
1 garlic clove, chopped  
6 dried tomatoes, chopped  
250 ml • 1 cup of chicken broth  
250 ml • 1 cup of thick cream (15%)  
200 g • 1 cup of Le Triple Crème DuVillage, crumbled  
Salt and pepper, to taste  
350 g • 3/4 lb. of fusilli pasta  
500 ml • 2 cups of Broccoli crowns  
Fresh Italian cherry tomatoes, quartered, to taste  
Flat parsley, chopped (for garnish), to taste

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## PREPARATION

Preheat oven at 200°C (400°F)

In a skillet, melt butter in oil. Stir in shallots, garlic and dried tomatoes. Allow these to sweat.

Add broth, and cook 3 minutes. Stir in cream and Le Triple Crème DuVillage. Whisk preparation until smooth. Add salt and pepper. Cook for 10 minutes.

In a pot, cook pasta in salted boiling water. Add broccoli 5 minutes before pasta has finished cooking.

Strain pasta and broccoli, and place in bowl. Drizzle with olive oil.

Serve on top of sauce in warm plates. Garnish with tomato wedges and parsley.

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