

## Teesdale Cheese Pasta

### Ingredients

- Teesdale Blue Cheese
- Leek
- Crème fraiche
- Stock cube
- Fresh pasta – you can use dry but fresh pasta only takes 5-7 minutes to boil making this a really quick dish to make.

### Method

- Put a pan of water on to boil and add the fresh pasta when the water is ready.
- Meanwhile, fry the leek.
- Add the stock cube and melt.
- Add the crème fraiche.
- Add the cheese and allow to melt.
- Add the boiled fresh pasta.
- Mix together and serve.

