



MACARRÃO QUEIJO DA SERRA (PASTA WITH CELERY AND SHEEP'S CHEESE)

Characterful Portuguese wine that combines well with the flavour of Portuguese sheep's cheese and others.

 Serves 4 people |  Cooking time: 12 minutes

INGREDIENTS

- 4 cups (400 g) strozzapreti pasta
- 1 tsp salt
- Pepper mill
- Olive oil
- 2/3 cup (150 ml) crème fraîche
- 8 stalks celery
- 2 soft sheep's cheeses such as Serra da Estrela

PREPARATION

Cook until al dente, with some salt, 4 cups (400 g) strozzapreti pasta, or another hearty pasta such as penne. After draining, add freshly ground pepper, a generous dash of olive oil and 2 Tbsp crème fraîche as well as 8 stalks celery.

Cut 2 Serra da Estrela or similar Portuguese soft cheeses into pieces and divide the pasta and cheese amongst the plates.

Wine suggestion:

[Touriga nacional aragonez](#)