KIKKOMAN

Fusilli with cheese sauce and soy sauce bolognese

Total time **45 mins** **45 mins** preparation time

INGREDIENTS

4 portion(s)

For the soy sauce bolognese:

200 g	mixed minced meat
1 tbsp	olive oil
200 ml	chicken stock
4 tbsp	Kikkoman Naturally Brewed Soy Sauce
2 tbsp	sugar
3 tsp	cornflour or potato starch
	Freshly ground black pepper

For the cheese sauce and the pasta:

240 g	fusilli
2.5	sprigs of basil
400 g	green asparagus (approx. 8 stems)
80 g	cherry tomatoes (approx. 8 pieces)
2	shallots
2 tbsp	olive oil
80 ml	white wine
80 g	Gorgonzola
160 ml	chicken stock
160 g	cream
	Freshly ground black pepper

PREPARATION

Step 1

For the soy sauce bolognese, sauté the mince in heated olive oil. Add chicken stock, soy sauce and sugar and simmer briefly. Mix cornflour/potato starch with 4 tsp. cold water, add to the sauce and bring to the boil briefly. Season the sauce with pepper and keep warm.

Step 2

Cook the fusilli according to the packet instructions. Wash the basil, dab dry, pick the leaves off the basil and chop finely.

Step 3

For the cheese sauce, wash the asparagus, peel the lower third and cut the asparagus diagonally into 3-4 cm long pieces. Wash and halve the tomatoes. Peel and dice the shallots.

Step 4

Fry the asparagus and tomatoes briefly in 1 tbsp. heated oil in a pan, remove and keep warm. Heat the remaining oil in the pan, add the shallots and sauté. Pour on white wine and bring to the boil. Cut gorgonzola into pieces, add with chicken stock and cream to the cheese sauce, melt the gorgonzola and season the sauce with pepper.

Step 5

Add fusilli, tomatoes and asparagus to the cheese sauce, mix and arrange on plates. Spread the soy sauce bolognese on top, garnish with pepper and

basil and serve.