

Cappellini with Curry Sauce

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Ingredients:

- 500 gm Cappellini pasta
- ½ medium onion finely chopped
- 2 tablespoons yellow curry
- 2 tablespoons flour
- ½ cup heavy cream
- 12 dried apricots sliced
- ¼ cup toasted almonds
- 1 bar butter
- 1 tablespoon granulated chicken bouillon
- ½ cup milk
- salt and pepper to taste

In a big pot with boiling water cook the pasta with salt for 7 minutes or until al dente. Meanwhile in a saute pan melt 2 teaspoons of butter add the onion and cook until its transparent. Add the flour and the curry stirring constantly for 4 minutes then add the cream, the milk, the apricots and the chicken bouillon cook until boil. Once the pasta its done drain it and return it to the pot add the rest of the butter and melt it into the pasta, seasoned with pepper and add the curry sauce. Serve with the almonds over the Cappellini and enjoy.