

## Angel hair pasta drenched in Parmesan, cream, rocket, sundried tomato and bacon sauce

### Serves 4-6

400 g angel hair pasta, cooked al dente in lots of salty water

### For the sauce

50 g unsalted butter

2 cups cream

100 g Parmesan cheese, freshly grated

2 cloves garlic, crushed

1 cup crispy bacon bits

200 g wild rocket

1 level tsp black pepper, cracked

1 cup sundried tomatoes

Put the butter, cream, Parmesan and garlic into a large saucepan and heat very gently until thoroughly blended. Turn up the heat and simmer for 2 minutes.

Add the pasta, heat through, then stir in the bacon, rocket, black pepper and sundried tomatoes. Don't wait – pile into bowls, eat and enjoy with a delicious glass of Perdeberg Vineyard Collection Cinsault.



### Perdeberg Vineyard Collection Cinsault

This wine shows a subtle red colour. Fresh and light aromas are enhanced by flavours of red berries, cherries and candyfloss. The palate is soft and spicy with a lingering aftertaste.

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