

# Pasta with Mascarpone

## Ingredients

- 2 egg yolks
- 6 oz mascarpone cheese
- salt & pepper to taste
- a dash of freshly grated nutmeg
- 4 oz Grana Padano cheese, divided.
- 9 oz pasta

## Directions

In a large pasta bowl, whisk the egg yolks. Whisk in the mascarpone cheese. Season with salt and pepper and nutmeg and mix. Add half of the grana padano and mix again. Set aside.

Bring a pot of water to a boil and add salt. Add the pasta and cook per manufacturer's directions, usually about 2 to 3 minutes for fresh and 8 to 10 minutes for dry pasta. Transfer drained pasta to the bowl and coat well. Serve with remaining Grana cheese.