



THE
**YORKSHIRE
PASTA**
COMPANY

YORKSHIRE PASTA PENNE ALLA VODKA

SERVES 2 • BY @YORKSHIREPASTA • VEGETARIAN

Combining award-winning Yorkshire produce creates a remarkable version of this classic dish. The rich creaminess of fiore cheese and deep tomato flavour are balanced by subtle botanical end notes from the vodka. It is sublime!

Our robust pasta draped in this unctuous sauce will certainly have you back to the pan for second helpings.

INGREDIENTS

150g Yorkshire Pasta Penne Rigate

2 tbsp rapeseed oil (we used @yorkshireoil)

2 small shallots finely diced

3 garlic cloves crushed

¼ tsp dried chilli flakes

Pinch of salt

100g tomato purée

75g salted butter

50ml botanical vodka (we used @sloemotionuk)

100ml crème fraîche

50g grated parmesan plus extra to serve (we used

@yorkshire_pecorino) or use a vegetarian alternative

Small handful of basil leaves, to serve

STEP BY STEP INSTRUCTIONS

- 01** Heat the oil in a large frying pan and add your shallots. Allow them to gently fry over a low heat for around 8 minutes until soft and translucent.
- 02** Whilst the shallots soften, add your pasta into a pan of boiling water and cook to packet instructions.
- 03** Add the garlic, salt and chilli flakes into your shallots and gently fry for 30 seconds, then stir through the tomato purée and butter until incorporated and add the vodka, simmer for 3 minutes.
- 04** Quickly stir through the crème fraîche and remove from the heat whilst you drain the pasta, keeping a mug of cooking liquid to one side.
- 05** Over a low heat, add your pasta, along with the cheese and add a ladle of cooking liquid to your sauce. Toss together, adding a little more cooking liquid to loosen if necessary.
- 06** Season to taste, then serve with a sprinkling of the extra cheese and black pepper. Use basil leaves to garnish.



Find more information, recipe ideas and keep in touch at [@yorkshirepasta](#)

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