



SPAGHETTI WITH TUNA IN CREAM SAUCE

serves 2

INGREDIENTS

150 ml fresh cream
1 cup Alce Nero Broth
1/2 cup onion, diced
1 cup water
2 tbsp flour
1/2 cup Sweet Cup Corn
200g spaghetti
Trace black pepper
3 tbsp grated cheese
2 tsp oil
1/2 tsp salt
2 cans Ayam Brand Tuna Chunks in Olive Oil 185g



SEASONINGS

1 tsp sugar
1/2 tsp salt

PREPARATION

Wash the onions, peel and dice them. Open a can of corn, wash, drain off and set aside.

BOILING

Boil water in a wok and add in the oil and half tablespoon of salt. When the water is boiling, add in spaghetti and cook according to package instructions (add 2 minutes if you like the pasta soft and not al dente). Turn off the heat, drain off and rinse with cold water. Set aside.

COOKING

Heat the wok with some oil and sauté the onion dice and the corn. Add in the flour and pour the broth gradually while frying the onion, the corn and the flour. Add the broth until the flour is thoroughly melted. Sprinkle some black pepper and mix it with fresh cream and water in mild heat for 5 minutes. After these 5 minutes, add the tuna and the grated cheese until the sauce is thickened. Then put the sugar and a bit of salt. The tuna cream sauce is ready.

PRESENTATION

Pour the sauce onto the spaghetti. Sprinkle some grated cheese on top. And heat it up few seconds in the microwave for the gooey effect.