



## Spicy red cream sauce with roast eggplant & spaghetti

SERVES 8 | PREP TIME 20 mins | COOKING TIME 5 mins

200g Napoli sauce

400g roast capsicum

4g ground cayenne pepper

300g **Anchor Extra Yield Cooking Cream**

sea salt & pepper

2 eggplants, cut into wedges

100g clarified

**Western Star Butter**

2 asparagus, trimmed

1kg spaghetti, al dente

1/2 bunch of purple basil

In a pot, bring the Napoli sauce, roast capsicum, cayenne pepper and **Anchor Extra Yield Cooking Cream** to boil. Season with salt and pepper. Process in a blender until smooth.

Toss eggplant in clarified **Western Star Butter**, salt and pepper and roast in the oven at 180°C for 15 to 20 minutes until golden brown and tender.

In a pan, sauté asparagus in clarified **Western Star Butter**. Add spaghetti, the blended sauce and eggplant. Toss all ingredients together to combine, then portion into serving bowls. Garnish with purple basil to finish.