



## **EGG NOODLES WITH WARM TAHINI-YOGURT SAUCE**

*(Hilopittes me Tahini kai Yiaourti)*

An unusual dish and one of the many that call for sesame paste.

3 tablespoons Krinos Tahini  
1 lemon- juiced  
1 cup water  
2 cloves garlic, peeled and minced  
1 cup plain yogurt  
1/2 teaspoon cayenne  
1 pound egg noodles or fettucine  
Salt  
2-3 tablespoons Krinos Extra Virgin Olive Oil  
1/4 cup finely chopped fresh flat-leaf parsley

Beat together the tahini, lemon juice and water until smooth and creamy. Place the mixture in the food processor, add the garlic, yogurt, and cayenne and pulse until creamy and frothy.

In the meanwhile, boil the noodles in ample salted water until tender. Drain and reserve 1/4-1/2 cup of the liquid. Toss the noodles with olive oil.

Add the pasta liquid to the tahini-yogurt mixture, place in a small saucepan, and heat for 2-4 minutes, just to warm through. Pour over the pasta and combine, together with chopped parsley. Serve immediately.

Yield: 4 servings