

## VEGETARIAN CARBONARA-STYLE PENNONI

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### Menù Ingredients

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100 g Carciofi alla Giudia - HD307  
12 g Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5  
70 g Carbonara-Style Grancrema spread - ST1X  
q.b. Pepe rosa speciale essiccato (Rose pepper special dried) - 1282

### Ingredients

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90 g Pennoni  
Parsley

Chef: Leonardo Pellacani

### Method

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#### FOR 1 PERSON

Cook the pasta in plenty of salted boiling water. Meanwhile, slice the Giudia-style artichokes and sauté them in a pan with a drizzle of extra-virgin olive oil. Drain the pasta when “al dente” and toss with the artichokes. Add the Carbonara-style Grancrema spread and adjust the consistency with a little of the pasta’s cooking water if necessary. After adding the parsley, dish up and garnish with pink pepper.

### Gluten Free Method

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