CAVATELLI PASTA WITH MORTADELLA AND PISTACCHIO PESTO



Menù Ingredients

180 g. Pesto ai pistacchi - Pistachio pesto - BX7

70 g. Crema ai formaggi - 5 Cheeses Sauce - EF1

q.b. Olio extravergine di oliva - EKC

Ingredients

q.s. Salt

q.s. Milk

50 g. Mortadella

100 g. Crescenza cheese

500 g. Cavatelli Pasta

Chef: Leonardo Pellacani

Method

Serve 6

Cook the cavatelli pasta in boiling salted water until al dente. Meanwhile, in a saucepan, dilute the cheese cream with some milk, add the crescenza and melt it in order to obtain a homogeneous sauce. Incorporate the pistachio pesto and mix carefully. In a pan heat a tbsp of extra virgin olive oil and caramelize the mortadella, previously cut into julienne, for few minutes. Drain the cavatelli and toss them in the pistachio-cheese sauce; garnish with the caramelized mortadella and serve.

Gluten Free Method

*Utilizzare Pasta e Mortadella riportanti in etichetta la dicitura senza glutine.

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