

## FUSILLI PASTA IN PEPPER SAUCE



**Chef:** Leonardo Pellacani

### Method

Serve 6

Cook the pasta in boiling salted water until al dente. Meanwhile, in a saucepan, heat the Arlecchino pepper sauce with a ladle of cooking water. Season with salt & pepper. Drain the fusilli and toss them in the prepared sauce. Before serving, sprinkle some grated parmigiano reggiano cheese and chopped parsley.

### Menù Ingredients

500 g. Salsa Arlecchino ai peperoni - Mixed pepper sauce - CS1

### Ingredients

q.s. Parmigiano Reggiano cheese

q.s. Salt and Pepper

q.s. Parsley, chopped