

FUSILLI PASTA WITH MUSTARD PESTO AND CHEESE SAUCE



Chef: Leonardo Pellacani

Method

Serve 1

Cook the fusilli in boiling salted water. In a pan combine the mustard pesto and the cheese sauce adding a drop of milk. Drain the fusilli and sauté them in the pan with the prepared sauce. Garnish with crispy prosciutto and organic seeds mix.

Menù Ingredients

25 g. Pesto di Senape - Mustard seeds & leaves pesto - KK7
40 g. Ècremaiformaggi Cheese Cream - Ècremaformaggi 5
cheeses Sauce - EFQX

Ingredients

80 g. Fusilli pasta
q.s. Milk
q.s. Crispy Prosciutto