

GARGANELLI WITH DORATI TOMATOES AND ARTICHOKE ARTICHOKES



Chef: Diego Ponzoni

Method

For 6 people

Cook the garganelli pasta in boiling salted water until al dente. In the meantime ,in a pan, warm up the cheese cream sacue together with the artichoke sauce, then add in the pancetta cut into julienne and the Dorati tomatoes, if necessary add a spoon of pasta cooking water. Drain the garganelli and toss it with the sauce. Finish off with chopped parsley and grated parmigiano.

Gluten Free Method

Utilizzare Pasta riportante in etichetta la dicitura senza glutine.

Menù Ingredients

100 g. Crema ai formaggi - 5 Cheeses Sauce - EF1
100 g. Dorati - TN1
300 g. Gransalsa di cuori di carciofo - Gransalsa sauce with artichoke hearts - C1107

Ingredients

q.s. Salt
q.s. Fresh parsley
q.s. Parmigiano reggiano cheese
100 g. Pancetta
500 g Garganelli pasta