

MALLOREDDUS PASTA WITH POMODORINA AND SALTED RICOTTA



Menù Ingredients

300 g. Pomodorina - Pomodorina sauce - CA1
to taste Olio extravergine di oliva - Extra Virgin Olive Oil - EKC
to taste Pesto alla genovese fresco con Basilico Genovese DOP - Fresh Genovese Pesto with Genovese Basil PDO - WHP

Ingredients

q.s. Salt
500 g. Malloreddus pasta
100 g. Salted Ricotta

Chef: Monica Copetti

Method

Serve 6

In a pot with boiling salted water cook the pasta until al dente. Meanwhile, transfer the pomodorina into a large pan with a little extra virgin olive oil. Drain the gnocchi and toss them in a pan with the previously grated salted ricotta and two tablespoons of genovese pesto. Garnish with a sprinkle of salted ricotta(alternatively fresh ricotta can be used) . Finish with a drizzle of extra virgin olive oil and serve