

PACCHERI PASTA "MILLENIAL PINK"



Chef: Diego Ponzoni

Method

For 6 people

Cook the paccheri pasta in boiling salted water. In a pan, with a drizzle of evoo sauté the chopped shallots. Add the diced and pureed beetroot and the cheese sauce. Dilute everything with a little cooking water. When the pasta is cooked, drain it and toss in the prepared sauce. Garnish with crispy pancetta, toasted almonds and a sprig of rosemary.

Menù Ingredients

150 g. Ècremaformaggi Cheese Cream - Ècremaformaggi 5 cheeses Sauce - EFQX
450 g. (150 g diced, 300 g. pureed) Rape rosse a fette - Sliced Red Beetroot - VH3
60 g. Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5

Ingredients

540 g. Paccheri pasta
120 g. Cured Pancetta
30 g. Sliced Almonds
30 g. Shallots
q.s. Rosemary