

PACCHERI PASTA WITH CRUDAIOLA SAUCE



Menù Ingredients

500 g. La Crudaiola - B20K

q.s. Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5

Ingredients

500 g. Paccheri pasta

q.s. Pecorino cheese

2 Garlic cloves

q.s. Fresh basil

q.s. Salt

Chef: Leonardo Pellacani

Method

Serve 6

In a pot with boiling salted water cook the paccheri until al dente. Meanwhile, in a saucepan, with evoo brown two cloves of garlic; after a couple of minutes, remove them from the saucepan and pour in the Crudaiola sauce. Drain the paccheri and sauté them for few minutes with the sauce. Garnish with grated pecorino and fresh basil.

Gluten Free Method

Utilizzare Pasta riportante in etichetta la dicitura senza glutine.