

PACCHERI PASTA WITH PORCINI, PESTO AND TOMATO CONCASSÉ



Chef: Giovanni Pace

Method

Serve 6

Bring a pot of water to a boil and blanch the tomatoes for about ten seconds, then cool them in iced water. Peel and remove the seeds from the tomatoes, then cut them into concassé. Meanwhile in boiling salted water cook the paccheri pasta until al dente. In a pan with extra virgin olive oil, warm up the porcini mushrooms with a little cooking water. Drain the paccheri and toss them in the mushroom sauce, add in the Genoese pesto. Garnish with the tomato concassé and serve.

Menù Ingredients

200 g. Pesto alla genovese - Genovese pesto sauce - C3H
400 g. Porcini a fette trifolati in asettico - Sliced porcini mushrooms sauteed with olive oil, garlic and parsley processed under aseptic technology - GQ1
60 g. Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5

Ingredients

300 g. Vine Tomatoes
q.s. Sale
600 g. Paccheri