

PACCHERI WITH DORATI, EGGPLANT AND MANCHEGO



Chef: Maurizio Ferrari

Method

Cook the paccheri in boiling salted water. Meanwhile, drain the grilled eggplant, blend half of them and cut the other half into cubes. In a pan, heat a drizzle of evoo with a clove of garlic, anchovies fillet, parsley, eggplant pure, diced eggplant and Dorati tomatoes. Mix everything and add a ladle of cooking water. Drain the pasta al dente and sauté it with the previously prepared sauce. Serve the pasta garnished with shaved Manchego cheese, chilli pepper threads, a few microgreen leaves and a drizzle of basil oil.

Menù Ingredients

20 g. Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5
30 g. Dorati - TN1
60 g. Melanzane alla griglia - Grilled Eggplants - TE1
N°1 Filetti di Acciughe - Anchovy Fillets - MPH
q.s. Peperoncini in fili sottili (Chili threads fine) - 1278

Ingredients

80 g. Paccheri pasta
1 Clove Garlic
q.s. Parsley
q.s. Micro Greens
q.s. Basil Oli
15 g. Manchego