PENNE WITH NORCINO MEAT SAUCE AND MUSHROOMS



Menù Ingredients

100 g. Funghi porcini preparati - Prepared Porcini Mushrooms - GC1
200 g. Ragù del Norcino - Norcino Ragout sauce - CT1
300 g. Funghi prataioli - Button mushrooms with oil, garlic and parsley under aseptic technology - FE3
q.s. Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5

Ingredients

500 g. Penne Pasta
N° 1 Onion
N° 1 Celery Stalk
q.s. Parsley
q.s. Parmigiano Reggiano Cheese
q.s. Pepper
q.s. Salt

Chef: Leonardo Pellacani

Method

Serve 6
In a saucepan with a little oil sautè the finely chopped onion and celery. Add the pork meat sauce, the aseptic mushrooms and the porcini mushrooms. Season with salt and pepper and complete with chopped parsley. Meanwhile, cook the penne in boiling salted water until al dente, drain them and toss them in the prepared sauce. If necessary adjust the consistency with some cooking water. Sprinkle the pasta with the grated parmigiano reggiano and serve immediately.

Gluten Free Method

Use Gluten Free pasta.

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