

## VEGETARIAN CARBONARA-STYLE PENNONI



**Chef:** Leonardo Pellacani

### Method

#### FOR 1 PERSON

Cook the pasta in plenty of salted boiling water. Meanwhile, slice the Giudia-style artichokes and sauté them in a pan with a drizzle of extra-virgin olive oil. Drain the pasta when “al dente” and toss with the artichokes. Add the Carbonara-style Grancrema spread and adjust the consistency with a little of the pasta’s cooking water if necessary. After adding the parsley, dish up and garnish with pink pepper.

### Menù Ingredients

100 g Carciofi alla Giudia - Giudia-style artichokes - HD3  
12 g Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5  
70 g Carbonara-Style Grancrema spread - ST1X  
q.b. Pepe rosa speciale essiccato (Rose pepper special dried) - 1282

### Ingredients

90 g Pennoni  
Parsley