

PIPE PASTA WITH EGGPLANTS AND POMODORINA



Menù Ingredients

120 g Granpesto alla genovese in asettico - Granpesto
Genovese pesto sauce in aseptic technology - BY107
200 g Pomodorina - Pomodorina sauce - CA1
300 g Gransalsa di melanzane - Gransalsa sauce with eggplant
- ZK1

Ingredients

500 g. Pipe pasta
120 g. Buffalo mozzarella cheese
q.s. Fresh basil
q.s. Salt

Chef: Leonardo Pellacani

Method

Serve 6

In boiling salted water, cook the pipe pasta until al dente. Meanwhile, in a saucepan, heat the Eggplant sauce together with the Pomodorina; add a little of the pasta cooking water and allow to reduce. Drain the pipe pasta and toss them in the prepared sauce. At this point, add the Genovese Pesto and the mozzarella, cut into small cubes. Complete with a julienne of fresh basil and serve immediately.

Gluten Free Method

Use Gluten free Pasta