RIGATONI WITH CARBONARA-STYLE GRANCREMA SPREAD AND MIXED VEGETABLES



Menù Ingredients

500 g Carbonara-Style Grancrema spread - ST1X
to taste Pepe colorato macinato grosso (Pepper coloured coarse) - 1261

Ingredients

500 g Rigatoni pasta
100 g Parmesan cheese, grated
2 courgettes
1 eggplant, large
1 red bell pepper and 1 yellow bell pepper
to taste Peanut oil for frying
to taste Fried basil for garnishing

Chef: Gianluca Galliera

Gluten Free

Method

Serves 6
Cook the Rigatoni in plenty of boiling salted water. Dice the vegetables and fry them separately in peanut oil, dry in some paper towel, salt and mix together. Pour the Carbonara-Style Grancrema Spread into a pan and dilute with a drop of the pasta cooking water. Add the Rigatoni to the Carbonara-Style Grancrema Spread along with part of the fried vegetables, sauté, then sprinkle with grated Parmesan cheese, mixing until the sauce is soft and creamy. Serve, decorating with the remaining diced fried vegetables, some Coarse Coloured Pepper and fried basil leaves.

Gluten Free Method

*Sostituendo i rigatoni con la dicitura “Senza Glutine” in etichetta la preparazione diventa Gluten Free.

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