

RIGATONI WITH POMODORINA



Chef: Monica Copetti

Method

For 6 people.

Cook the rigatoni in boiling salted water, keeping them al dente. Meanwhile, in a pan heat up the Pomodorina Sauce adding some chopped basil leaves, for a touch of freshness. Toss the rigatoni with the sauce with a sprinkle of chopped parsley.

Menù Ingredients

500 g Pomodorina - Pomodorina sauce - CA1

Ingredients

q.s. Fresh basil

100 g Parmigiano Reggiano cheese

30 g Parsley

500 g Rigatoni pasta