SEDANINI PASTA WITH PECORINO CHEESE, ZUCCHINI AND SAFFRON



Menù Ingredients

100 g. Grancrema di Pecorino - Grancrema cheese sauce with Pecorino - KG1

360 g. Gransalsa di zucchine - Gransalsa sauce with zucchini - BZ1

q.s. Preparato in polvere allo zafferano - Saffron Powder Mix - B90

Ingredients

500 g. Sedanini Pasta

q.s. Garlic

q.s. Fresh Parsley

Chef: Leonardo Pellacani

Method

Serve 6

In a pot of boiling salted water cook the sedanini pasta until al dente. Meanwhile in a saucepan heat a little extra virgin olive oil and brown the minced garlic; add the Zucchini Sauce, the Pecorino Cheese and the Saffron powder. Drain the pasta and toss it with the prepared sauce. Complete with a sprinkle of chopped parsley and serve.

Gluten Free Method

Use Gluten Free Pasta

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