

SPAGHETTI WITH HAZELNUT PESTO AND GORGONZOLA CHEESE



Menù Ingredients

20 g. Pesto di Nocciole Bio – Organic Hazelnut pesto - KJ70B

40 g. Grancrema di Gorgonzola D.O.P. - Grancrema cheese
sauce with Gorgonzola PDO - KF1X

Ingredients

80 g. Spaghetti

q.s. Fried Porro

q.s. Milk

20 g. Parmigiano Reggiano cheese, Grated

Chef: Leonardo Pellacani

Method

Serve 1

Cook the spaghetti in a pot of boiling salted water until al dente. In a pan add the Organic Hazelnut Pesto with the Gorgonzola sauce and a drop of milk. Dissolve everything until smooth cream is reached and bring to a simmer. Drain the spaghetti into the pan and toss with the sauce. Add the Parmigiano Reggiano. Serve and garnish with fried leek.