TROFIE WITH MEDITERRANEAN SAUCE



Menù Ingredients

200 g. Pesto ai pistacchi - Pistachio pesto - BX7

250 g “Gli Arricciati” - “Gli Arricciati” Tri-Colour Semi Dried Peppers - XJ1X

60 g. Grancrema di Formaggio di Fossa di Sogliano D.O.P. - Grancrema cheese sauce with Fossa di Sogliano PDO - KL1X

Ingredients

480 g. Trofie Pasta

q.s. Parmigiano Reggiano cheese

q.s. Parsley

q.s. Salt

Chef: Leonardo Pellacani

Method

Serve 6

In a pot of boiling salted water cook the trofie. Meanwhile, cut the Semi-dry peppers into strips. In a saucepan, heat the Pistachio Pesto diluted with a ladle of pasta cooking water. At this point, drain the trofie and toss them into the pistachio sauce, incorporate the peppers and leave to season on the stove for few minutes. Sprinkle with plenty of grated Parmigiano reggiano cheese. Plate up the pasta and complete with chopped parsley and a drizzle of Fossa di Sogliano cheese sauce.

Gluten Free Method

Use Gluten Free Pasta

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