

TROFIE WITH PISTACCHIO AND PEPPERS



Menù Ingredients

200 g. Peperoni interi alla Brace - Roasted Whole Peppers - TT1

200 g. Pesto ai pistacchi - Pistachio pesto - BX7

q.s. Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5

Ingredients

q.s. Salt

q.s. Pepper

q.s. Parmigiano Reggiano Cheese

200 g. Mortadella

500 g. Trofie Pasta

Chef: Leonardo Pellacani

Method

Serve 6

In a pot of boiling salted water cook the Trofie Al Dente. Meanwhile, cut the mortadella into strips and sauté them in a pan with a drizzle of oil until crispy. Cut the Peppers into strips. In a saucepan, dilute the Pistachio Pesto with a ladle of the pasta cooking water. At this point, drain the trofie and add them to the pistachio pesto, add in the peppers and cook for few minutes. Sprinkle with the Parmigiano reggiano cheese. Transfer the pasta to the plates and complete with the crispy mortadella and chopped parsley.

Gluten Free Method

Use Pasta and Mortadella that are Gluten Free