

## TROFIE WITH RED PESTO AND MIX SEEDS

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### Menù Ingredients

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420 g. Pesto rosso - Red pesto - CG0K  
to taste Grancrema di Formaggio di Fossa di Sogliano D.O.P. -  
Grancrema cheese sauce with Fossa di Sogliano PDO - KL1X  
to taste Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5

### Ingredients

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500 g. Trofie  
to taste White wine  
to taste Shallots  
to taste Parmigiano Reggiano cheese  
to taste Salt  
to taste mix seeds

**Chef:** Leonardo Pellacani

### Method

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Serve 6

In a pot of boiling salted water, cook the trofie until al dente. Meanwhile, in a pan heat a little extra virgin olive oil and brown the chopped shallot, deglaze with the white wine and let it evaporate, then add the red pesto and dilute with a little pasta cooking water. Drain the trofie and toss them in the prepared sauce, stirring in some grated Parmigiano reggiano cheese. Complete with the Fossa di Sogliano cheese sauce and a sprinkle of mix seeds.