PENNE WITH PISTACCHIO PESTO, PRAWNS AND RICOTTA



Menù Ingredients

120 g. Pesto ai pistacchi - Pistachio pesto - BX7

150 g. Dorati - TN1

90 g. Gamberetti liofilizzati - Freeze-dried prawns - MS9

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

Ingredients

500 g. Penne pasta

100 g. Ricotta Cheese

100 g. Aged Pecorino Cheese

q.s. Salt

Chef: Diego Ponzoni

Method

Serve 6

Cook the penne in boiling salted water until al dente. Meanwhile, rehydrate the freeze-dried shrimp by soaking them in cold water for few minutes, then drain them and transfer to a large bowl. Add the dorati tomatoes, ricotta, pistachio pesto and extra virgin olive oil; mix the ingredients with few tablespoons of the pasta cooking water, in order to obtain a creamy and homogeneous mixture. Drain the penne, incorporate them into the sauce and distribute them on the plates. Complete with shaved of aged pecorino.

Gluten Free Method

Use Gluten Free Pasta.

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