

RIGATONI WITH MUSSELS AND PECORINO CHEESE



Menù Ingredients

100 g. Grancrema di Pecorino - Grancrema cheese sauce with Pecorino - KG1

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

Ingredients

q.s. Salt

q.s. Pepper

q.s. Garlic

q.s. Parsley

500 g. Rigatoni Pasta

900 g. Mussels

Chef: Leonardo Pellacani

Method

Serve 6

Wash and clean the mussels. In a saucepan heat a little extra virgin olive oil with the chopped garlic and parsley; let it brown for few minutes then add in the mussels and cook until they are open. Meanwhile cook the rigatoni in boiling salted water until al dente. In a pan, dilute the Pecorino cheese sauce together with the filtered cooking liquid from the mussels. Drain the rigatoni and toss them with the pecorino sauce, add the mussels over high heat for a minute. Complete with a sprinkle of chopped parsley and pepper.

Gluten Free Method

Use Gluten Free Pasta