TROFIE WITH RED PESTO AND MIX SEEDS



Menù Ingredients

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

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

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.

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