



## GNOCCHETTI SARDI

*with pecorino cheese and saffron*

## GNOCCHETTI SARDI



### Serves

4 people

Ingredients available at Mediterranean Foods

### Ingredients

- 1 Teaspoon of saffron threads
- 350g Gnocchetti sardi pasta De Cecco or any other small format of pasta
- 200g Pecorino dolce sardo sheep cheese soft
- 1/2 Cup of cream

1. In a large pot of salted water cook the gnocchetti.
2. In another large pan pour the cream and the grated pecorino. Let it melt for a few minutes at a low temperature.
3. In another small pan heat the saffron until the colour changes to a dark purple.
4. Place the dry saffron on a piece of baking paper. Fold the paper like an envelope and with the back of a spoon press the saffron to turn it to a powder.
5. Add the saffron into the melted pecorino cheese sauce and mix until all dissolved. When the pasta is cooked pour it into the sauce and toss it about.
6. Add some more pecorino shaved on top and serve!

*Buon Appetito!*

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