

## FARFALLE ARTISAN DE CECCO

*with speck, leeks and saffron*



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## FARFALLE ARTISAN DE CECCO

### INGREDIENTS

— Available at Mediterranean foods

380g Farfalle Artisan De Cecco pasta

Grated Parmigiano Reggiano

100g speck sliced in small strips

¾ cup cream

10 saffron threads

1 tablespoon Italian parsley chopped

¼ glass white wine

1 leek cut in small squares or strips

### METHOD

1. In a large pot, cook the farfalle pasta in salted simmering water.
2. In a large pan with a drizzle of extra virgin olive oil, fry the garlic, speck and leeks for 4 minutes.
3. Add the wine and let it evaporate and then add the cream and simmer.
4. Add the saffron threads, season with a little salt and keep simmering, reducing the sauce to a thicker consistency. Add the parsley.
5. When the pasta is 'al dente', drain and pour it in to the sauce. Mix well and serve with the grated Parmigiano Reggiano on top.

Buon Appetito!

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