

MEDITERRANEAN
Est. FOODS 1990

PASTA

PENNE DE CECCO BIO ORGANIC WITH PECORINO, LEMON AND CHILLI



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PENNE DE CECCO BIO ORGANIC WITH PECORINO, LEMON AND CHILLI

Serves 4

INGREDIENTS

— Available at Mediterranean foods

380g Penne De Cecco Bio

100g grated Grana Padano

1 teaspoon dry chilli flakes

1/2 cup extra virgin olive oil

150g grated Pecorino Romano

juice of 2 lemons

1 tablespoon chopped Italian
parsley

METHOD

1. Cook the pasta in plenty of boiling salted water.
2. While the pasta is cooking place the lemon juice into a large bowl.
3. Drizzle the oil into it whisking energetically with a whisk. The sauce should thicken up by homogenising together.
4. Add the two cheeses, the chilli flakes and the parsley and keep whisking. When the pasta is 'al dente', drain it and pour into the bowl.
5. Serve immediately.

Buon Appetito!

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SPECIAL**

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