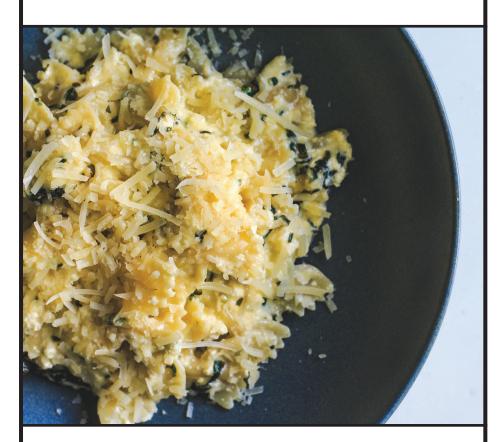


**PASTA** 

## **FARFALLE DE CECCO**

with lemon, ricotta, Parmigiano Reggiano and herbs



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# **FARFALLE DE CECCO**

Serves 4

#### **INGREDIENTS**

380g Farfalle De Cecco pasta

4 tablespoons lemon juice

2 tablespoons butter

1 cup cream

½ cup grated Parmigiano Reggiano

Available at Mediterranean foods

1 cup fresh ricotta cheese

1 teaspoon lemon rind

2 tablespoons roughly chopped Italian parsley

1 tablespoon chopped chives

½ cup roughly chopped basil

### **METHOD**

- 1. Cook the pasta in a simmering pot of salted water.
- 2. In the meantime melt the butter in a large pan on medium heat.
- 3. When the butter starts to simmer, add the lemon rind and juice.
- 4. Simmer for 1 minute then add the cream and the herbs. Simmer for a couple of minutes and set aside.
- 5. When the pasta is cooked 'al dente', drain and add into the cream and herb sauce.
- 6. Add the ricotta cheese and half of the grated Parmigiano. Toss the pasta about and serve with some more Parmigiano on top.

Buon appetito!

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