

ORECCHIETTE DE CECCO

with Pea Pesto and Pecorino Bianco Sardo



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INGREDIENTS

— Available at Mediterranean foods

380g Orecchiette De Cecco	2 cups frozen peas
½ cup extra virgin olive oil	1 shallot finely sliced
½ cup vegetable stock	2 cloves garlic
1 cup grated Pecorino Bianco Sardo	12 leaves basil
Salt and white pepper to season	

METHOD

1. Cook the orecchiette in plenty of salted simmering water.
2. In the meantime fry the sliced shallots and the garlic in a saucepan with a drizzle of extra virgin olive oil.
3. When the shallots look soft, add the peas and half a cup of vegetable stock.
4. Simmer 3 minutes then place the peas into a tall cup and with an immersion blender whizz into a puree, adding the basil leaves, the extra virgin olive oil and half of the pecorino.
5. Season with salt and pepper and set aside.
6. When the orecchiette are cooked place them into a large bowl and pour the pea pesto into it.
7. Mix well and serve with the rest of the pecorino cheese sprinkled on top.

Buon appetito

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