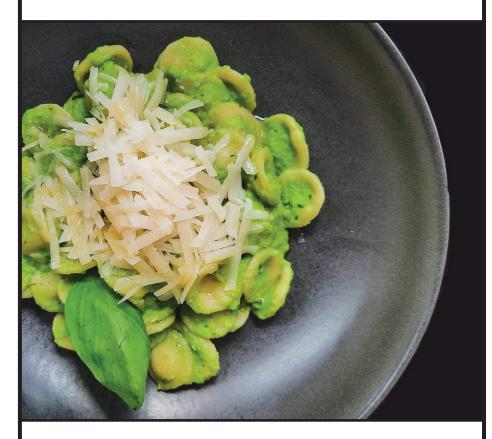


PASTA

ORECCHIETTE DE CECCO

with Pea Pesto and Pecorino Bianco Sardo



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ORECCHIETTE DE CECCO

INGREDIENTS

Available at Mediterranean foods

380g Orecchiette De Cecco
½ cup extra virgin olive oil
½ cup vegetable stock
1 cup grated Pecorino Bianco Sardo

2 cups frozen peas1 shallot finely sliced

2 cloves garlic12 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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