



THIS WEEK'S
\$12
TRATTORIA
SPECIAL!

CONCHIGLIE RIGATE DE CECCO GRATIN

With cauliflower, montasio and truffle salsa

Conchiglie Rigate (ridged shells) originate from the Campania region. The name comes from the shape which resembles a seashell and is one of the most popular pasta shapes because it can capture any kind of sauce. This pasta is especially good in oven baked recipes, with fish or meat sauces, as well as being excellent when accompanied by light tomato sauces, with ricotta or pesto alla genovese.

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CONCHIGLIE RIGATE DE CECCO



Serves

4 people

Region

Campania, Italy.

Ingredients available at Mediterranean Foods

Ingredients

- 200g Butter
- 300ml Milk
- 20g Flour
- 200g roughly grated montasio cheese
- 380g of De Cecco Conchiglie rigate
- 2 Tablespoons of Masiello mushroom and truffle salsa
- 100g of grated Grana Padano cheese
- 1/2 Head of cauliflower

1. Cut the cauliflower in small florettes, wash them and set aside. In a large pan add the butter and let it melt on a low heat. Add the flour and make a roux — cook it for a couple of minutes.

2. Reheat the milk in another small pot or microwave until nice and hot but not boiling! Pour the hot milk into the pan and make the béchamel sauce by simmering for a couple of minutes.

3. Cook the pasta in plenty of salted boiling water and four minutes before the pasta is cooked pour in the cauliflower as well.

4. Drain the pasta & the cauliflower then add them into the béchamel pot. Add the Montasio cheese and the truffle salsa — toss until mixed. Place the pasta into a baking dish add some more montasio and the Grana Padano on top and place into the oven under a hot grill for few minutes until start to get a bit of colour.

Serve nice and hot...*Buon Appetito!*



WE WOULD LOVE TO SEE THE RESULTS!
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