

FUSILLI BUCATI ARTISAN DE CECCO "BOSCAIOLA"

with porcini mushrooms and tomato



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INGREDIENTS

— Available at Mediterranean foods

380g Fusilli Bucati Artisan De Cecco

4 cloves sliced garlic

¼ cup dry porcini mushrooms

½ cup fresh roughly chopped Italian parsley

1 tub of secret sauce

½ cup grated Grana Padano

METHOD

1. Cook the fusilli in plenty of salted simmering water.
2. Soak the porcini in 1 cup of hot water. When the porcini are soft, strain them and chop them finely. Keep the water of the porcini.
3. In a large pan, simmer the garlic and parsley for 1 minute. Add the porcini and 4 tablespoons of their water. Add the secret sauce and simmer for a couple of minutes.
4. When the pasta is cooked toss it into the sauce.
5. Mix adding the cheese, then serve with more cheese on top.

Buon appetito

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