

## CASARECCIE DE CECCO ARTISAN

*with pesto 'alla Trapanese'*



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## CASARECCIE WITH PESTO

Serves 4

### INGREDIENTS

— Available at Mediterranean foods

380g casareccie pasta	1 pinch salt
40g grated pecorino cheese	½ teaspoon dry chilli
100g blanched and toasted almonds	2 cloves garlic
4 anchovy fillets	20g fresh basil
1 cup sundried tomatoes	200g ripe tomatoes
2 cups extra virgin olive oil	

### METHOD

1. Blanche the fresh tomatoes in boiling water for 10 seconds; place them in cold water until you are ready to handle them. Peel them and roughly chop them up.
2. Place all the ingredients in a tall enough container for a hand blender or a normal blender.
3. Whiz to a pesto-like consistency and set aside.
4. Cook the pasta in plenty of simmering salted water 'al dente'. Drain and reserve ½ cup of the cooking water.
5. Place the pasta into a large bowl and pour the pesto into it. Toss the pasta adding the cooking water if it looks too dry and serve with extra pecorino on top.

Buon Appetito.

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