

CONCHIGLIE DE CECCO

with pecorino, lemon and chilli



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INGREDIENTS

— Available at Mediterranean foods

380g conchiglie pasta De Cecco

1 cup extra virgin olive oil

1 tsp dry chilli flakes

Juice of 2 lemons

150g grated Grana Padano

1 tbsp chopped Italian Parsley

100g Pecorino Romano

METHOD

1. Cook the pasta in plenty of salted water.
2. While the pasta is cooking place the lemon juice into a large bowl.
3. Drizzle the oil into it, whisking energetically with a whisk. The sauce should thicken up by homogenising together.
4. Add the two cheeses, the chilli and the parsley and keep whisking.
5. When the pasta is 'al dente, drain it and pour into the bowl. Serve immediately

Buon Appetito!

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