

DE CECCO INTEGRALE PENNE

with Grapes and Gruyere



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INGREDIENTS

450g DeCecco Integrale
wholewheat penne
350g gruyere cheese grated
6 tbsps extra virgin olive oil

— Available at Mediterranean foods

2 tsps freshly ground pepper
60 seedless green grapes divided
in half

METHOD

1. Bring a large pot of water to a boil. Add some salt and the pasta, and cook until 'al dente'.
2. Meanwhile, cut 30 of the grapes in half, lengthwise, and set aside.
3. In a food processor, combine 8 tablespoons of the Gruyere cheese and half of the extra virgin olive oil, along with the other 30 grapes and the pepper. Season with salt and pulse until smooth.
4. Transfer to a large bowl, and add the remaining extra virgin olive oil in slow, steady stream, stirring, until all combined.
5. Add the sliced grapes and the remaining gruyere, and mix well.
6. Drain the pasta, and add to the bowl with the sauce.
Toss well and serve.

Buon Appetito!

(taken from Whole Wheat My Love by Paolo Villoresi – Italian Culinary Institute, New York)

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