

FARFALLE DE CECCO

with lemon, ricotta, Parmigiano Reggiano and herbs



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FARFALLE DE CECCO

Serves 4

INGREDIENTS

— Available at Mediterranean foods

380g Farfalle De Cecco pasta

1 cup fresh ricotta cheese

4 tablespoons lemon juice

1 teaspoon lemon rind

2 tablespoons butter

2 tablespoons roughly chopped Italian parsley

1 cup cream

1 tablespoon chopped chives

½ cup grated Parmigiano Reggiano

½ cup roughly chopped basil

METHOD

1. Cook the pasta in a simmering pot of salted water.
2. In the meantime melt the butter in a large pan on medium heat.
3. When the butter starts to simmer, add the lemon rind and juice.
4. Simmer for 1 minute then add the cream and the herbs. Simmer for a couple of minutes and set aside.
5. When the pasta is cooked 'al dente', drain and add into the cream and herb sauce.
6. Add the ricotta cheese and half of the grated Parmigiano. Toss the pasta about and serve with some more Parmigiano on top.

Buon appetito!

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