

FUSILLI CORTI BUCATI

with Grana Padano fondue, mortadella and pistachio crumbs



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Serves 4

INGREDIENTS

— Available at Mediterranean foods

380g Artsian De Cecco Fusilli corti bucati
400ml milk
200g Grana Padano
40g flour
Pinch of powder nutmeg
3 tbsps roughly chopped pistachio nuts
250g mortadella cut in 1 cm cubes
40g butter
1 clove garlic

METHOD

1. Make the fondue first by making the roux. Melt the butter in a small sauce pan add the flour and cook gently for a couple of minutes. Add the milk previously reheated. Simmer for a couple of minutes then take it away from the heat.
2. Add the Grana Padano grated and whisk until it becomes nice and smooth. Add a pinch of nutmeg.
3. In a large pan fry the garlic and the mortadella together for 2 minutes.
4. Cook the pasta in plenty of salted simmering water. Add a little of the water of the pasta into the mortadella sauce. Drain the pasta 'al dente' and pour it into the pan.
5. Toss and serve with the fondue as a base or drizzle on top.
6. Sprinkle with the chopped pistachio nuts.

Buon Appetito.

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