



MAFALDINE DE CECCO

With leeks, Pancetta and Sardinian goat's cheese

MAFALDINE DE CECCO



Serves
4 people

Region
Sardinia, Italy.

Ingredients available at Mediterranean Foods

Ingredients

- 380g Mafaldine De Cecco pasta
- 200g of Pancetta Villani cut in julienne (thick strips)
- 250g of Sardinian goat's cheese mature
- 1/2 Glass of white wine
- Few sprigs of thyme
- 1 Large leek sliced
- 1 Medium onion sliced
- 1 Bay leaf

1. Place all the ingredients apart from the wine and the cheese in a large pan with 4 tablespoons of extra virgin olive oil, season with salt and pepper and put on medium heat.
2. Let it soften up and braise for 10 minutes then add the wine. Let it evaporate and set it aside.
3. Cook the pasta in plenty of salted water then drain — reserving a little of the cooking water.
4. Pour the pasta into the saucepan and toss it around adding a little of the water from the cooking of the pasta. Place the pasta into a serving bowl and serve with the goat's cheese grated on top.

Buon Appetito!

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