



CONCHIGLIE DE CECCO

With smoked scamorza, rosemary and cherry tomato

The cheese is made from pasteurised cow's milk or from a mixture of cow and sheep milk. At the end of the cheese making process, which is akin to Mozzarella, the cheeses are hanged together in strings to ripen for about two weeks. The process of ripening the cheese has given Scamorza its name, which in southern Italy means 'beheaded'.

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CONCHIGLIE DE CECCO



Serves
4 people

Region
Southern Italy.

Ingredients available at Mediterranean Foods

Ingredients

- 380g De Cecco conchiglie
- 1 Can of Antica Napoli cherry tomato
- 2 Tablespoons of extra virgin olive oil
- 2 Cups of smoked Scamorza cheese grated
- 1/2 of Grated Parmigiano Reggiano
- 3 Cloves of garlic sliced
- 1 Teaspoon of freshly chopped rosemary

1. In a large pan gently fry the garlic and rosemary for 1 minute. Add the cherry tomato and simmer for 8-10 minutes.

2. Cook the pasta till 'al dente' in salted boiling water. Drain the pasta and toss it into the sauce.

3. Make sure that the pasta is nicely coated with the sauce, and add the Parmigiano and half of the scamorza. Mix quickly and before the scamorza is completely melted serve with more scamorza on the top.

Buon appetito!



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