



## FARFALLE DE CECCO

*With tomato, basil and fresh ricotta*

*Did you know that Ricotta is an Italian whey cow cheese made from leftovers from the production of cheese. Ricotta, literally meaning “recooked” is one of the most versatile cheeses for Italian cooking — you can bake with it, mix it into a pasta sauce, layer it in a lasagne or make desserts! You name it, ricotta could be used for it.*

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## FARFALLE DE CECCO



**Serves**  
4 people

**Region**  
Campania, Italy.

Ingredients available at Mediterranean Foods

### Ingredients

- 350g De Cecco Farfalle
- 4 Tablespoons of extra virgin olive oil
- 4 Tablespoons of fresh ricotta cheese
- 400g Can of De Cecco filetti tomatoes or whole peeled tomatoes
- Freshly grated Parmigiano Reggiano
- Salt and white pepper to taste
- 2 Cloves of garlic, sliced
- 6 Fresh basil leaves

*1. Pour the oil into a large pan with the garlic and 3 of the basil leaves. Fry gently for 2 minutes.*

*2. Add the tomato — slightly squash and season with salt and pepper. Simmer for 5-8 minutes.*

*3. At the same time in a large pot of salted water cook the pasta until ‘al dente’ for approximately 12 minutes.*

*4. Strain the pasta and pour it onto the sauce. Add the ricotta and the rest of the basil leaves and toss together.*

*5. Divide the pasta into 4 plates serving with a sprinkle of Parmigiano Reggiano.*

*Buon appetito!*



WE WOULD LOVE TO SEE THE RESULTS!  
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