

**PENNE DE CECCO**

*with gorgonzola dolce, toasted walnuts and rocket*



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**PENNE DE CECCO**

*Serves 4*

**INGREDIENTS**

— Available at Mediterranean Foods

- 380g Penne De Cecco
- 200g gorgonzola dolce
- ½ cup toasted walnuts roughly chopped
- 1 tablespoon butter
- ½ cup cream
- Grana Padano grated
- 1 cup of roughly chopped rocket

**METHOD**

1. Cook the pasta in plenty of salted simmering water.
2. In the meantime in a large pan melt the butter and add the walnuts. Let them fry gently for 1 minute then add the gorgonzola cheese.
3. Let the cheese melt then add the cream.
4. Season with a little pepper.
5. Let it reduce for 4 minutes.
6. When the pasta is al dente, drain and toss it into the sauce and mix gently.
7. Toss the rocket and give it another stir before serving with a scattering of grated Grana Padano on top.

*Buon Appetito!*

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