

## PENNE DE CECCO ALLA NORCINA

*Penne pasta with "Norcina" sauce*



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## PENNE DE CECCO ALLA NORCINA

*Serves 4*

### INGREDIENTS

— Available at Mediterranean foods

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| 380g De Cecco Penne pasta              | 4 tablespoons cream                          |
| 4 Italian style sausages               | 4 tablespoons Masiello truffle cream         |
| 1 tablespoon butter                    | 4 tablespoons grated Parmigiano Reggiano     |
| 1 cup fresh ricotta cheese             | 1 tablespoon freshly chopped Italian parsley |
| 1 teaspoon freshly ground black pepper |  |

### METHOD

1. Cook the pasta in a large pot of salted simmering water.
2. Take the sausage meat out of its casing. Crumb it and fry it in a large pan with the butter.
3. When the meat is nice and brown add the ricotta cheese and the cream.
4. Season with the black pepper along with the parsley and truffle cream, simmer for a couple of minutes.
5. When the pasta is cooked 'al dente' strain it and toss it into the pan with the sauce. mix and serve with grated Parmigiano Reggiano on top.

Buon appetito!

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