

## PENNONI DE CECCO ARTISAN

*with "Gorgonzola Piccante" and Saffron*



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## PENNONI DE CECCO ARTISAN

### INGREDIENTS

— Available at Mediterranean foods

380g Pennoni De Cecco Artisan

100g grated Grana Padano

150g Gorgonzola picante

¼ cup warm water

1 cup cream

1 tbsp chopped Italian parsley

25/30 saffron threads

### METHOD

1. In a large pot with simmering salted water, cook the pennoni pasta until 'al dente'.
2. While the pasta is cooking, in a large pan, add the gorgonzola and the cream and bring it to simmer. Melt the gorgonzola into the cream.
3. Add the saffron threads into a cup with the warm water to infuse the saffron for 3 to 4 minutes, then add the water to the sauce. Mix until the saffron is folded nicely into the sauce.
4. Drain the pasta and add into the sauce. Add the parsley, toss and serve with a sprinkle of grated Grana Padano on top.

Buon Appetito

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