

## FUSILLI

*with zucchini pesto and asiago fondue*



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*Serves 4*

### INGREDIENTS

— Available at Mediterranean Foods

- 350g De Cecco fusilli pasta
  - 4 medium sized zucchini sliced
  - 2 tbsp extra virgin olive oil
  - 2 cloves of garlic sliced
  - 12 fresh basil leaves
- For the fondue:**
- 1 ½ cup of milk
  - 1 ½ tbsp of butter
  - 1 tbsp of flour
  - 100g Asiago cheese roughly grated
  - 1 pinch of grated nutmeg
  - 1 pinch of white pepper powder

### METHOD

1. Make the fondue first: in a small pot, melt the butter and add the flour. Let it cook for a few minutes at a low temperature.
2. Reheat the milk in another small pot or in a mug using the microwave open. Pour the hot milk into the butter and flour pot. Let it come to the simmer and simmer for a minute.
3. Take it away from the heat and season with pepper and nutmeg. Add the cheese and mix until it is all nicely melted.
4. Cook the fusilli pasta in a large pot of salted boiling water.
5. In a large pan gently fry the garlic and add the basil and zucchini. Add a little of the pasta's cooking water and keep simmering the zucchini until they are soft.
6. With a fork or a hand blender - squash the zucchini into a rough puree.
7. Drain the fusilli pasta when 'al dente' and toss it into the zucchini pan.
8. Add a ladle of the Asiago fondue, mix and serve.

*Buon Appetito!*

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