

CASARECCIE ALLA FIORENTINA

Casareccie with prosciutto and pea purée



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CASARECCIE ALLA FIORENTINA *Serves 4*

INGREDIENTS

— Available at Mediterranean foods

380g Casareccie De Cecco Artisan pasta	4 tablespoons grated Grana Padano
150g prosciutto sliced in strips	4 cups peas
½ cup cold vegetable stock	2 garlic cloves
½ cup extra virgin olive oil	½ cup chopped Italian parsley

METHOD

1. Prepare the pea pesto by simmering in a large pot the garlic for 5 minutes. Add the peas and simmer for another 3 minutes.
2. Drain the peas and garlic together and cool them down in a cold water bath.
3. When cool place the peas in a tall container or a food blender and blend them to a purée, adding the parsley, the extra virgin olive oil and a little cold vegetable stock at the time and season with salt and pepper.
4. Cook the pasta in plenty of salted simmering water.
5. In a large pan, fry the prosciutto with a little of extra virgin olive oil for a couple of minutes. Add a little of the stock and when the pasta is 'al dente', drain it and toss it into the pan.
6. Add the pea pesto and toss it about and serve with a sprinkle of Grana Padano on top.

Buon appetito!

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