

MAFALDINE DE CECCO

with potato, cauliflower and truffled cream



Sign up to our [Foodclub](#) on [medifoods.co.nz](#) for more recipes and special offers!

MAFALDINE DE CECCO

Serves 4

INGREDIENTS

— Available at Mediterranean foods

380g of De Cecco Mafaldine pasta

2 tablespoon of truffled cream
"Masiello Salsa Tartufata"

1/2 cup of cream

4 tablespoon of grated
Parmigiano Reggiano

1 head of cauliflower cut
in small florettes

1 large potato diced 2cm cubes

METHOD

1. Cook the pasta in a large pot of salted simmering water, after 5 minutes add the cauliflower and the potato.
2. In a large pan warm up the truffled cream with 2 tablespoons of the cooking water of the pasta and the cream.
3. When the pasta is 'al dente' the cauliflower and the potato should be cooked too.
4. Drain the lot and toss it into the sauce.
5. Add a little more water of the cooking if too dry, sprinkle with the cheese.

Buon appetito!

SHARE YOUR DISH
AND TAG US!



@MEDIFOODSNEWTOWN



@MEDIFOODS