

Paccheri with Fiore Sardo Cheese, Sage Cream and a Bread Crumble



Ingredients (serves 4):

- 250g/8.8oz paccheri pasta
- 150g/5oz grated Fiore Sardo cheese
- 50g/1/4 cup of milk
- 100g/3.5oz sage
- 100g/3.5oz coarsely grated stale bread
- Pepper to taste
- Salt to taste
- Extra virgin olive oil as required

DIRECTIONS

In a small saucepan, bring the water to a boil, then soak the sage for 30 seconds.

Drain and chill immediately in water and ice.

When cool, blend with a little water until creamy.

Toast the stale bread in a pan with a little oil until golden and crunchy, then place to one side.

Put the paccheri pasta on to boil and in the meantime melt the cheese slowly in a skillet with the milk, taking care not to overheat.

Drain the pasta and tip straight into the skillet with the cheese, stirring well.

Serve the pasta on serving dishes and garnish with the sage cream, the bread crumble and a generous sprinkling of pepper.



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