



PEZZULLO CASERECCE WITH BASIL PESTO AND MOZZARELLA'S SNOW

Ingredients: 4 serves

350 g Pezzullo Caserecce

500 g basil

100 g freshly grated Parmigiano Reggiano cheese

100 g freshly grated Pecorino Romano cheese

30 g toasted pinoli

25 g nuts

1 garlic clove

250 g mozzarella

250 g potatoes

2 Nocerino onions

Vegetable broth

Extra virgin olive oil, salt and pepper, to taste

Preparation

Take the basil, peel it, wash it and blend it with extra virgin olive oil, pinoli and the garlic clove.

Finally add the cheeses (Parmigiano Reggiano and Pecorino Romano) and continue blending.

To make the potato cream: chop into little pieces the potatoes and the onions.

Heat the extra virgin olive oil in a pot and put the chopped potatoes and onions.

Cook for 3-4 minutes and then cover with broth.

Once the potatoes are cooked, blend them to get a cream.

To make the mozzarella's snow: cut the mozzarella, freeze and blent it using Bimby.

Cook the Pezzullo Caserecce according to packaging directions until tender yet al dente.

Once the pasta is ready blend it with the basil pesto.

Spread the potato cream in a bowl. Place over Pezzullo Caserecce in order to get a sort of cube.

Complete the dish by adding mozzarella snow decorated with a basil leaf.

