



PEZZULLO PENNE CANDELA WITH ARTICHOKE AND PECORINO

Ingredients: 4 serves

*350 g Pezzullo Penne Candela
3 artichokes from Paestum for the cream
3 fried artichokes from Paestum
1/2 white onion
Celery, to taste
1 carrot
100g salted ricotta cheese
Extra virgin olive oil, to taste
Salt and pepper, to taste*

To garnish

Fried parsley leaves

Preparation

Clean and cut three artichokes into two parts, the other three should be cut in thin slices.

Put all the artichokes in water and lemon for 30 minutes.

In a large skillet heat the extra virgin olive oil until very hot and almost smoking.

Add the minced onion, the celery and the carrot.

Cook for 3 minutes or until softened and slightly browned.

Add the artichokes divided into two parts and cover with vegetable broth.

Once the artichokes are cooked, blend them in order to obtain a semi-dense cream.

Drain the other three artichokes, cover with flour and fry them at 160°.

Cook Pezzullo Penne Candela according to package instructions.

Sauté them with butter and the grated ricotta cheese.

Put the pasta in a dinner plate, garnish with the fried artichokes and the fried parsley leaves. Serve.

