

Pasta nduja



INGREDIENTS

(4 portions)

400gr short pasta
Extra Virgin Olive Oil Oro (1L),
Frantoio Converso
Nduja Jar, Salumificio Callaâ€™™
Grana Bella Lodi Classico Black
Rind, Bella Lodi

Wine pairing suggestions



Gewurztraminer Alto Adige, Kornell

Description

An easy to make, quick, full of flavour pasta recipe with nduja, a fresh and delicious option when time is against you and don't want to eat microwaved food

Preparation

Start by boiling the water for the pasta. On a bowl, put 2 spoon of Ndjua for each person, extra virgin olive oil and hot water from the pasta, stir until it becomes liquid, a sort of pesto, and put aside .

When the water starts boiling add some rock salt and then the pasta and cook. Follow the cooking time indicated in the pasta bag but a couple of minute before the pasta should be ready, taste it, the pasta needs to be about a minute away from being al dente, drain the water and pour the ndjua into it. Toss and mix until the pasta becomes covered by the sauce and then finish off adding the grated cheese . One more minute in the pan and the pasta is ready to be served.