

Pennette al vino rosso radicchio e taleggio



INGREDIENTS

300 gr/ 11 oz Penne
100 gr/ 4 oz Radicchio
70 gr/ 3 oz Taleggio
1 Garlic clove
1 Teaspoon chopped parley
1½ Litre red wine

Wine pairing suggestions



Montefalco Rosso DOC, Roccafiore

Preparation

Reduce wine by one third; add the radicchio and freshly cooked penne "al dente". Cook for 3-4 minutes, add the chopped radicchio, parsley and chopped parsley, cook for 1 minute, more add a knob of butter, serve with grated taleggio cheese over the top (if not available use mild gorgonzola melted into the sauce).