

Baked Gragnano Pasta with Roquefort and Parmigiano Besciamella, Spanish Chorizo and Polish Radamer

by Chef Fabio Falanga

Serves: 4 Preparation time: 10 minutes Cooking time: 20 minutes

INGREDIENTS

200 g	Pasta di Gragnano	PGI	Italy
50 g	Spicy Chorizo		Spain
20 g	Roquefort	PDO	France
40 g	Parmigiano Reggiano	PDO	Italy
100 g	Extra Virgin Olive Oil		Portugal
50 g	Radamer Cheese	PDO	Poland
35 g	Butter		Belgium
70 g	Milk Powder		Finland
50 g	White Onion		
5 g	Basil		
40 g	Flour		
To taste	Salt		

PREPARATION

BESCIAMELLA

1. Mix the milk powder with hot water and whisk until smooth (450 ML HOT WATER + 70 G MILK POWDER)
2. Make a roux with the flour and butter and cook for few minute
3. Pour in the milk and keep stirring till the right density has been obtained
4. Add Roquefort and Parmigiano Reggiano and mix well

CHORIZO

1. Chop the onion and sauté it with some olive oil in a pan
2. When the onion is cooked through but not browned add the chopped chorizo and keep cooking for few minutes
3. Add few basil leaves
4. Season with salt and pepper to taste

PASTA

Cook in boiling and salted water for approximately 12 minutes

ASSEMBLY

1. Mix the chorizo preparation with cheese besciamella
2. Add the cooked pasta and mix well
3. Add Radamer Cheese on top and bake for few minutes until the cheese is nice and melted (180 degress 5-8 minutes)



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