

SPAGHETTI WITH PEPPERS CREAM OF PEPPERS SALTED RICOTTA CHEESE



INGREDIENTS FOR 4 PORTIONS

- 400g troccoli
- 250g Peppers Cream
- 150g Pepper Fillets in Sunflower Oil
- 60g grated salted ricotta cheese
- q.s. extra virgin olive oil
- q.s. salt
- q.s. pepper

METHOD

- In plenty of salted water, put the pasta to boil.
- In a pan heat the peppers cream with the peppers fillets and a little pasta water.
- Once cooked, put the pasta inside the sauce, creamy with extra virgin olive oil and place in a dish.
- Garnish with grated salted ricotta and serve.

PRODUCTS IN THIS RECIPE



Peppers Cream



Pepper Fillets in Sunflower Oil