

P · R · I · M · V · S

FUSILI WITH GORGONZOLA

TIME: 20 M

LEVEL: EASY

INGREDIENTS

Servings 4

180 g PRIMVS FUSILI IGP

80 g Gorgonzola cheese

50 g heavy cream

grated Parmigiano Reggiano cheese

salt



10 minutes preparation + 10 minutes cooking

Cut the gorgonzola into pieces and place into the bowl of a bain marie. Mix with a whisk and begin to melt the cheese over low heat. Add the cream and Parmigiano, and continue whisking until the gorgonzola is completely melted. Meanwhile, bring a pot of water to a boil. Add salt and then cook the PRIMVS FUSILI IGP. When al dente, strain the PRIMVS FUSILI IGP and transfer it to the bowl with the gorgonzola sauce. Mix well and serve in individual bowls or plates.