

Made with AI

MADE WITH
100% DURUM
SEMOLINA

OCCHIPINTI
PASTA



SEMOLINA FLOUR

FRESHLY MADE WITH
THE FINEST INGREDIENTS
Taste the Tradition

Chef Joe

BRONZE-DRAWN
FOR SUPERIOR
TEXTURE

PASTA AL FORMAGGIO SARDO

A CREAMY, CHEESY SARDINIAN CLASSIC

Signature Sardinian Dish • Simple Ingredients. Extraordinary Flavour.



INGREDIENTS (SERVES 4)

- 400g Occhipinti Pasta
- 150g Pecorino Sardo, grated
- 50g Parmigiano Reggiano, grated
- 2 tbsp unsalted butter
- 2 garlic cloves, minced
- 200ml pasta cooking water
- Salt, to taste
- Black pepper, to taste
- Fresh thyme or parsley, for garnish



METHOD

1. Bring a large pot of salted water to a boil. Add Occhipinti Pasta and cook until al dente. Reserve 200ml of pasta water, then drain.
2. In a large pan, melt butter over medium heat. Add minced garlic and cook until fragrant, about 1 minute.
3. Reduce heat to low. Add the grated Pecorino Sardo and Parmigiano Reggiano, stirring until melted and creamy.
4. Gradually add reserved pasta water, a little at a time, until you achieve a smooth, silky cheese sauce.
5. Add the cooked pasta to the pan and toss well to coat every piece in the sauce.
6. Season with salt and black pepper to taste.
7. Serve immediately, garnished with fresh thyme or parsley and a sprinkle of extra Pecorino.



COOK TIME
20 MINUTES



SERVES
4 PEOPLE



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Buon Appetito!
Chef Joe