



The Kitchen Consigliere

Pasta Franzese

Ingredients

- 8 Roma Tomatoes (seeded & diced into medium pieces)
- 1/4 cup olive oil
- 5 cloves of Elephant Garlic
- 1/2 cup Pignolli Nuts
- 1 ball of Smoked Mozzarella diced into medium pieces
- 8-9 fresh Basil Leaves
- 1/2 cup of Pepato Cheese
- 1lb Fresh Pasta (Short Cut)

Directions

1. In a skillet sauté olive oil & garlic and add fresh tomatoes.
2. In an additional skillet toast Pignolli Nuts until golden brown.
3. After pasta is cooked pour in to sauté pan and then add smoked mozzarella, pignolli nuts, fresh basil & 1/2 the pepato cheese.
4. Toss for about 1 minute or until the mozzarella begins to melt.
5. Dish and top off with remainder of cheese and a little extra virgin olive oil.

Recipe by Angelo Lutz

As seen on, Cooking with The Kitchen Consigliere
www.KitchenConsigliere.com