

*Lagostina*

La Pastaiola®



The Italian pleasure of fine cooking.

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# TROFIE AL PESTO



## Ingredients For 4 people

- Total time: 45 minutes
  - Preparation time: 30 minutes
  - Cooking time: 15 minutes
  - Difficulty level: very easy
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- 400 g trofies (Ligurian style pasta)
  - 2 garlic cloves
  - 2 bunches of fresh Genoa basil leaves
  - 4 spoons of grated parmesan (or 2 spoons of goat cheese and 2 of parmesan)
  - 2 handfuls of pine nuts
  - Extra virgin olive oil
  - Salt

## Method

Choose your basil leaves. Wash them and dry carefully.

Crush the garlic, basil, parmesan and pine nuts with a little olive oil in a mortar until smooth and creamy. Taste and season with salt.

Add the trofies to a saucepan with boiling salted water.

When the pasta is cooked, drain and mix with the pesto which you have diluted with a little pasta cooking water.

Garnish with a few fresh basil leaves. Sprinkle with parmesan to taste.

**Enjoy!**



**Stainless steel lid  
with cherry wood insert  
New edge to edge basket  
with improved stability**



**Dishwasher  
safe**  
(stainless steel  
part only)



**Oven  
safe**  
(stainless steel  
part only)



**MADE IN ITALY**



# GNOCCHI ALLA SORRENTINA



## Ingredients For 4 people

- Total time: 32 minutes
  - Preparation time: 20 minutes
  - Cooking time: 12 minutes
  - Difficulty level: easy
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- 400 g gnocchi
  - 500 g tomato pulp
  - 100 g parmesan
  - 1 garlic clove
  - 1 large aubergine
  - 2 mozzarellas
  - Basil
  - Extra virgin olive oil
  - Salt, sugar

## Method

Cut the aubergine into thick slices and the mozzarella into small dices. Chop the garlic and basil.

Preparing the sauce: fry the garlic with a little olive oil in a large pan. Add the tomato pulp when the garlic turns golden brown. Add salt and a pinch of sugar. Leave to cook half-covered for about 10 minutes on low heat.

Fry the aubergine slices separately.

Cook the gnocchi (2 minutes): they will rise to the surface when they are done.

Drain the pasta and add to the pan with the sauce. Add the basil, parmesan and mozzarella.

Place the aubergine slices on the gnocchi dish, garnish with a basil leaf and sprinkle with parmesan.

**Enjoy!**



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part only)**



**MADE IN ITALY**



# TORDELLI LUCCHESI



## Ingredients For 6 people

- Total time: 2 ½ hours
  - Preparation time: 2 ½ hours
  - Cooking time: 5 minutes
  - Difficulty level: medium
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- 1 kg tordelli
  - 500 g ground lean veal
  - 2 medium carrots
  - 1/2 onion
  - 1 celery stick
  - 2 bay leaves
  - 2 cloves
  - 2 small cans of peeled tomato or 600 ml tomato puree
  - 1 ½ glass white table wine
  - Extra virgin olive oil
  - Salt, pepper

## Method

Chop the carrots, celery and onion into small pieces.

Preparing the sauce: brown the carrots, celery and onion for 5 minutes in a large saucepan. Add the ground meat. Leave to cook for 15 minutes and add the white wine. When the wine has evaporated, season with salt and pepper. Add the cloves and bay leaves. Add the tomato puree when the sauce thickens. Adjust seasoning to taste.

Leave to cook on low heat for at least two hours. If the sauce becomes too thick, add a little hot water from time to time and mix. Half an hour before the end of the cooking time, bring a large saucepan of salted water to a boil. Add the tordellis when the water begins to boil.

Drain al dente.

Mix the sauce with the tordellis and sprinkle with grated parmesan.

**Enjoy!**



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New edge to edge basket  
with improved stability**



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safe**  
(stainless steel  
part only)



**Oven  
safe**  
(stainless steel  
part only)



**MADE IN ITALY**

