



Mafalde corte alla Casabrese

Ingredients for 6

500g Garofalo Mafalde corte pasta.

The juice of 3 to 4 fresh lemons.

150mls best extra virgin olive oil.

75gms freshly grated Parmigiano Reggiano or Pecorino Romano
or a combination of both.

1 large handful fresh basil, chopped.

A sprinkle of Sicilian dried chilli flakes.

Cook the pasta in plenty of salted boiling water to al dente.

While the pasta is cooking, whisk the lemon juice and olive oil and chilli together and stir
in the grated cheeses.

Drain the pasta and combine with the dressing. Mix the basil through and serve
immediately with extra cheese to grate at the table if desired.