

TASTY RECIPE

Juraflore
FROMAGERIES ARNAUD

Pasta with Pesto

Comté Juraflore et Tomates Confites





TASTY RECIPE

Pasta with Pesto

Jurafllore Comté Cheese and Dried Tomatoes

Ingredients (serves 4)

500g penne rigate pasta

15 cl white wine

200 g Genovese pesto sauce

150 g grated Jurafllore Comté cheese matured for 18 months

20 dried tomato slices

1 sprig of basil

100 g small pitted black Nice olives

Nyons (protected designation of origin) olive oil

20 g butter

Salt and pepper

Preparation

1 Fry the pasta in a pan with a dash of olive oil until pearly. Add white wine. Season and add the dried tomatoes in pieces and the black olives.

2 Add hot water up to the level of the pasta and cook slowly over low heat like a risotto. The pasta must remain al dente.

3 When cooked, add the butter, pesto sauce and grated Jurafllore Comté cheese.

4 Adjust the seasoning and serve immediately.



Preparation time: 30 min

Cooking time: 15 min



A tip from the cheese maker

Enhance the taste by choosing a fruity, roast-flavoured Jurafllore Comté cheese matured for 18 months.



A tip from the wine waiter

This dish goes very well with a rounded and fruity white Roussillon wine or a spicy ripe fruity red wine such as Coteau du Languedoc. Let your mood decide.



All our recipes are at
www.jurafllore.com

Visit the **Jurafllore** Fort des Rousses Comté cheese cellars
For bookings: 03 84 60 02 55 - www.fortdesrousses.com