

A recipe from



Pasta with Parmigiano Reggiano and Butter

Ingredients

1 pound Racconto penne rigate pasta
1/2 c. freshly grated Parmigiano Reggiano cheese
2 Tbsp. Mascarpone*
2 Tbsp. butter
Salt

Preparation

Bring a pot of water to a boil, and cook the penne according to instructions on the package. Drain the penne, reserving some pasta water. Pour the pasta into a mixing bowl, along with some pasta water. Add the grated Parmigiano Reggiano cheese, Mascarpone, and butter. Allow the hot pasta to melt all the ingredients. Mix well and serve immediately.



*Mascarpone is Italian cream cheese, you may substitute traditional cream cheese if unavailable.