



Farfalle with Zucchini, Robiola Cheese and Pancetta

A favourite with children; it makes vegetable, creamy sauces taste special.

Ingredients (4 Servings)

Shopping List

☐ **200 g** Pasta Armando Farfalle

☐ **60 g** Robiola

☐ Extra Virgin Olive Oil

☐ **80 g** Pancetta

☐ **3** Zucchini

Preparation

Farfalle with Zucchini, Robiola Cheese and Pancetta

Prepare The Pancetta

Cut the pancetta in slices and let it brown on low heat in a nonstick pan, without adding oil or butter.

In the meantime, with the help of a wide hole grater, julienne the zucchini, and cook them in another pan coated with a drizzle of olive oil, for about ten minutes.

Cook the Pasta

Boil the water for the pasta. As soon as the zucchini are ready, turn the flame off, add the robiola and let it melt completely, adding a ladle of water as it cooks. When it reaches an al dente consistency, drain the pasta, and finish cooking the zucchini, robiola and ladle of water from the boil.

Serving

As soon as the water becomes delicious and creamy, add the pancetta, stir for another minute, and then... run to the table because dinner is served!