



## 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!