



COOK WITH US!

Garganelli with Orogel Edamame Soybeans, cherry tomatoes, crispy bacon and flakes of Parmesan cheese

Cook delicious Garganelli with Edamame Soya, enriched with cherry tomatoes, crispy bacon and Parmesan cheese. An explosion of flavour!

INGREDIENTS

480 g Garganelli

300 Piennolo cherry tomato segments

½ garlic clove

salt

Parmesan cheese

300 g of Orogel Edamame Soybeans

200 g of rolled bacon or cheek lard

extra-virgin olive oil

black pepper



20



4



Medium



Pasta and Rice Courses

Method

- 1 Gently brown the garlic in oil, add the cherry tomato segments and cook for a few minutes.
- 2 Julienne-cut the bacon and brown it in a non-stick pan, add it to the garlic and tomato mixture. Add Orogel Edamame soybeans and cook for a few minutes adding salt and pepper to taste.
- 3 Boil the garganelli in abundant salted water and mix it with the prepared sauce.
- 4 Finally add parmesan cheese flakes

