



Pasta with Ricotta and Turmeric

Jacob · 30/09/2024



Prep Time

20 mins

Difficult

Medium

Servings

2

Description

A quick and filling meal for two is just minutes away While fusilloni pasta cooks whip up a sauce made with creamy fresh ricotta ground turmeric and add a touch of pepper

Ingredients

- - 6 ounces fusilloni pasta - 1 cup ricotta cheese
- drained - ¼ cup finely grated Grana Padano cheese - 1 teaspoon ground turmeric - ½ teaspoon ground black pepper - 1 pinch salt to taste

Instructions

1. Bring a large pot of lightly salted water to a boil. Cook fusilloni in the boiling water
2. stirring occasionally
3. until tender yet firm to the bite
4. about 10 minutes. Whisk ricotta
5. grated Grana padano
6. turmeric
7. and black pepper together in a bowl. Stir in enough pasta water to give the sauce a creamy consistency. Drain the pasta
8. reserving a bit more pasta water. Fold the pasta into the sauce
9. adding a bit of pasta water if necessary. Season with salt.