



risolino®

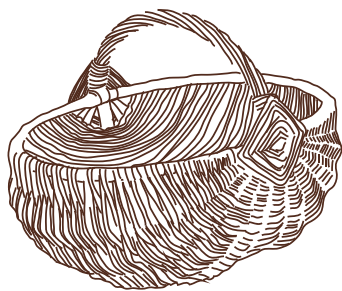
rice pasta with smile

COOKBOOK



PENNE

arabiata



Ingredients: 2 servings

- 1 pack of penne
- 250g tomatoes
- 1 peel of garlic
- 1 shallot
- 1 parmesan
- 1 chilli pepper
- olive oil
- fresh parsley
- dry basil or oregano



We cook pasta in salt water, meanwhile we spar with boiling water tomatoes, peel them and chop them to a little cubes.

On the bigger fry pan, we fry shallot to a golden, then we add garlic, we leave garlic rest a bit, because of turned sour. Then we add tomatoes and chopped chilli pepper.

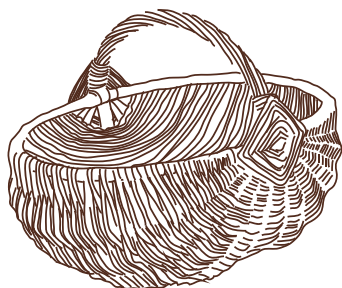
We spice it with our taste, leave cooked something about 5 minutes, until tomatoes don't get soften and then add a fresh parsley. In to sauce we add cooked pasta, toss and can serve.

On the plate, just decorate with parmesan.



risolino®

FUSILLI con ricotta



Ingredients : 2 servings

- 1 pack of fusilli
- 300g tomatoes
- 1 gallipot of ricotta
- 2 peels of garlic
- some leaves of basil
- parmesan
- olive oil
- salt

At first, we prepare pasta and cooked them in salt water, which we later use it to prepare sauce.

To a hot olive oil , we let fry 2 peels of garlic and we add tomatoes, chopped to circles. When the tomatoes go soft, we put garlic away, add ricotta and little of water, in which we cooked the pasta. We cooked the sauce until get thick and then add some leaveas of basil.

At last, we toss pasta and add grate parmesan.

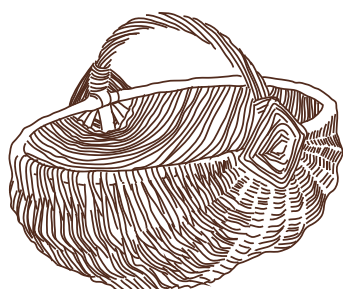
Now we just wish a good taste.



risolino®

STARS

with tomato soup



Ingredients : 4 servings

- half pack of stars
- 1 liter of vegetable broth
- 250ml of tomato puree
- 1 spoon of smooth flour
- 250g tomatoes
- 60g butter
- a bit of sugar
- a bit of cinnamon
- salt, pepper
- (few leaves of basil, or spoon of sour cream)



We get butter warm in pot and get spoon of flour to get roux. Then we add a vegetable broth and get cooked.

hrought the cooking, we spar the tomatoes, peel them, chopped them and together with the tomato puree add to vegetable broth. Sometimes toss and cooked something about 20 minutes. For better taste add a bit of sugar and cinammon.

In finished soup we add salt and pepper with our taste. At last, we add cooked stars and can serve. We can decorate it with leafs of basil or spoon of sour cream.



risolino®

MACARONI con prosciutto



Ingredients: 2 servings

- 1 pack of knees
- 150g prosciutto
- 1 small tin of pea
- 1 peel of garlic
- parmesan
- olive oil
- salt, pepper

We cook macaroni in salt water, pick them out and get drain. Meanwhile we fry a to a plates chopped garlic on olive oil. Add chooped prosciutto and at last add a pea.

We get it warm and add a cooked pasta. All of it, we toss and get it on to plate. Every serving we sprinkle with parmesan.

Beauty in simplicity. This means even for this recipe. We wish a good taste.



risolino®



risolino®

rice pasta with smile

www.risolino.cz

