



Nerano Sauce

Ingredients (for 4 persons)

400g Zucchini	60g grated provolone cheese
12 zucchini flowers	1 garlic clove
80g butter	8 basil leaves
60g grated parmesan cheese	Sea salt

Instructions

1. Cut the zucchini into tiny slices. In a large pan, fry the zucchini in olive oil until they are golden and crispy.
2. In another large pan, heat the butter over medium heat. Add the garlic clove, two basil leaves, and two ladles of pasta water. Cook for two minutes.
3. Remove the garlic and basil leaves from the pan. Turn off the heat and add the sea salt and fried zucchini to the pan.
4. Julienne the basil leaves and zucchini flowers.
5. Cook the pasta according to package instructions. Drain the pasta and add it to the pan with the zucchini butter and pasta water. Mix well.
6. Without turning on the heat, add the basil leaves, courgette flowers, grated parmesan cheese, and grated provolone cheese to the pan. Mix until the sauce is creamy. If necessary, add some pasta water to adjust the consistency.
7. Plate the pasta and garnish with fried zucchini slices and grated provolone cheese.



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