



Pasta salad with Red Pesto cheese



Ingredients

- 400 gram rigatoni
- 10 peppers (mix of red, yellow and orange)
- 1 red onion
- 125 gram of ricotta cheese
- 1 lemon (juice and rind, for the ricotta)
- 0.5 lemon (juice, for the dressing)
- 1 bulb of garlic
- 60 gram Henri Willig Biscuit Cheese with Red Pesto
- 3 tablespoon of olive oil
- 2 tablespoon of white balsamic vinegar
- 1 tablespoon of honey or maple syrup
- 2 teaspoon of mild mustard
- Salt and pepper to taste
- Handful of basil
- Extra olive oil for on the garlic and paprika

Looking for a summery pasta salad? This Pasta Salad with Red Pesto Cheese brings an instant sunny, summery vibe to your plate. With roasted peppers, soft puffed garlic and creamy lemon ricotta, you will taste pure summer in every bite. Perfect as a light lunch or a cosy dinner with friends and family. And the best part? You can vary endlessly and give it your own twist.

Preparation

- 1: Preheat the oven to 200°C.
 - 2: Remove the outer skin of the garlic bulb, but leave the cloves attached. Also cut off the top tip of the bulb and place it on a piece of aluminium foil, drizzle with olive oil and a little salt. Fold the foil closed and place the packet in the middle of the oven for 45 minutes.
 - 3: Halve the peppers, remove the seeds and place them open side down on a baking tray. Drizzle with olive oil, sprinkle with salt and pepper and roast in the oven for 30 minutes. Then let them cool and cut into strips.
 - 4: Cook the pasta according to the instructions on the packet. Then rinse under cold water to cool and mix with a little olive oil so the pasta does not stick together.
 - 5: Cut the red onion into thin rings and tear the basil into small pieces.
 - 6: Mix the ricotta with the zest and juice of half a lemon.
 - 7: Squeeze the puffed garlic cloves from the bulb and in a small bowl, whisk them together with the olive oil, honey, lemon juice and mustard to make a smooth dressing. Season to taste with salt and pepper.
 - 8: Mix the pasta with the pepper, red onion, basil and dressing.
 - 9: Divide the pasta between the plates. Top with tufts of lemon ricotta and finally shave Henri Willig's Red Pesto cheese on top. Buon appetito!
- TIP: Don't really like the sharp taste of red onions? Then put the onion rings in a bowl of water for 10 minutes to soften the sharp taste a little.



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Which pasta is best for a pasta salad?

For a pasta salad with roasted vegetables and creamy ricotta, firm pastas like penne, fusilli or farfalle work best. They hold the dressing well and retain their texture even if the salad stands for a while.

Enjoy!

This summer pasta salad is delicious as is, but you can vary it a lot. For instance, add extra vegetables like cherry tomatoes, courgette or cucumber, or replace the basil with rocket or mint for a different fresh taste. Play around with the cheese: instead of Red Pesto cheese, try young goat's cheese or a tasty aged cheese, so you can make a pasta salad that perfectly suits your summer moments every time!

This recipe was commissioned by [Cyn In Cooking](#).
