

## Maltagliati pasta with pear, gorgonzola and walnut sauce *(Pasta & rice main dishes)*



### Preparation

Prepare the egg pasta according to our basic recipe, then roll it out to medium thickness and cut out the pasta shape with a knife in an irregular way. Peel the pear and cut into 1cm cubes. Sauté the pear in a pan with some butter until tender. Cook the pasta in boiling salted water for 3 minutes, then mix it with the gorgonzola in a pan with a dash of cream, the chopped walnuts and the cooked pears. Serve with a few nuts and some pieces of uncooked pear as decoration. Finish with a sprinkling of freshly ground pepper.

### Tips

When making this dish, try and get yourself some Williams pears. They have the right balance between sweetness and acidity and are perfect for pairing with walnuts.

### Trivia

'Maltagliati' is a pasta shape which you can really easily make at home, because even if they are irregular and imperfect in the way they are cut out, that is how they are supposed to be! Their origin is squarely in the region of Emilia and they are classically used in minestrone bean soup, although you will also find them in other recipes.

### Information

**Preparation** 20 minutes

**Total Time** 10 minutes

**Serves X** Serves 3 persons

**Level of difficulty** Difficult

la terra di Puglia



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### Ingredients

**Italian 00 flour** 300 grams

**Eggs** 3 units

**Pear** (Williams pear)

**Walnut** 50 grams

**Gorgonzola cheese** 200 grams

**Fresh cream** 50 millilitres

**Butter** (A knob of butter)