

Pizzoccheri pasta with greens *(Pasta & rice main dishes)*



Preparation

Prepare the dough for the pizzoccheri pasta, mixing flour, a pinch of salt and water. Knead well until you get a smooth, consistent ball. With a pasta maker, pull through as much dough as you need and roll it out on a clean, floured work surface. Cut the "tagliatelle" with a pastry cutter, trying to be as regular as possible. Boil a pot of water. Cut the potatoes into small cubes and the swiss chard into small pieces and boil them for a few minutes in salted water. Then add the pizzoccheri pasta to cook in the water along with the chard and potatoes. Melt the butter in a small pan with two cloves of garlic (which you will subsequently remove) to flavour. Grate the cheese and set aside. Once the pasta is cooked, drain everything and transfer to a baking dish, alternating layers of pizzoccheri with layers of cheese, until all the ingredients are used. Finally, add the melted butter and serve.

Tips

The best way to enjoy a lovely plate of pizzoccheri is to combine this wonderful flavour of buckwheat pasta is with some Valtellina casera, or alternatively Fontina, cheese.

Trivia

True pizzoccheri, eaten everywhere but unanimously considered as 'pizzoccheri Valtellina', originate in the town of Teglio.

Information

Preparation 60 minutes

Total Time 15 minutes

Serves X Serves 6 persons

Level of difficulty Easy

la terra di Puglia



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Ingredients

Buckwheat 400 grams

Plain flour 100 grams

Water 250 millilitres

Chard 80 grams

Potatoes 200 grams

Parmesan 50 grams

Valtellina cheese 100 grams

Butter 100 grams

Garlic 2 cloves