






# Penne Gorgonzola

Penne gorgonzola with balsamic tomatoes

 Easy  3 Servings  30 min.



The pasta classic with a new twist: tangy gorgonzola, garnished with sweet-and-sour balsamic tomatoes. A dash of Prosecco adds even more sparkle to the taste.

## Ingredients

400 g penne  
150 g gorgonzola  
1 tbsp. cream cheese  
("cremoso")  
2 tbsp. butter  
50 ml Prosecco or pasta  
water  
1 can ORO di Parma  
chopped tomatoes (425  
ml)  
200 g ORO di Parma  
cherry tomatoes  
3 stems sage  
1 stalk rosemary  
3 tbsp. "extra vergine"  
olive oil  
2 tsp. balsamic vinegar  
Salt and pepper from the  
mill, sugar

## Step 1: The preparation

Ingredients: Olive oil, rosemary, chopped tomatoes, cherry  
tomatoes, balsamic vinegar, sugar, salt, pepper.

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First, prepare a tomato sauce. First heat olive oil in a saucepan  
and sauté fresh rosemary. Add ORO di Parma chopped  
tomatoes and cherry tomatoes. Then simmer on low heat for  
10 minutes. At the same time, cook the penne in boiling salted  
water. Season the sauce with balsamic vinegar, sugar, salt and  
pepper.

## Step 2: The gorgonzola sauce

Ingredients: Butter, sage, gorgonzola, cream cheese, salt,  
pepper, prosecco, pasta water

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For the strong Gorgonzola flavor in the sauce, first melt butter  
in a pan and sweat the sage in it. Add the gorgonzola and  
cream cheese and cook for a few minutes, stirring. Then  
remove the sage sprigs and season the cheese mixture with  
salt and pepper. For extra flavor, now stir in Prosecco or  
alternatively some of your pasta water. You can then simply  
fold the finished Gorgonzola sauce into the cooked penne. For  
the finale, serve with the tomato sauce - and enjoy. Così  
gustoso!

## Used products:



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