

Tagliatelle in Bianco Sardo Wheel

Prep: 15 min. | Cook: 10 min. | Total: 25 min. | Serves: 4

Authentic Italian noodles in a robust, earthy wheel.



Ingredients:

- 1 wheel Bianco Sardo
- 1 lb. Fresh Tagliatelle
- 1 cup Murray's Basil Pesto
- 3 Tbsp. Butter
- ½ cup Kosher Salt

Directions:

1. Begin by cutting out a bowl shape in the middle of the cheese wheel. Trace out a circle roughly 1 inch in from the outside of the cheese. Then use a butter knife to begin removing chunks of the cheese by inserting the knife and pushing side to side. Keep the cheese chunks in a separate bowl. You should only cut to a depth of about $\frac{3}{4}$ of the cheese wheel's overall height. Once you have a rough circular outline and have removed the top layer, switch to a spoon and begin to hollow out a bowl shape in the cheese wheel.
2. Bring a large pot of water to a rapid boil. Season with plenty of sea salt.
3. Cook the pasta until tender, about 4 minutes
4. While the pasta cooks, heat the butter and pesto in another large skillet.
5. Once the pasta is cooked, drain, reserving about $\frac{1}{2}$ cup of the pasta cooking water. Add the cooked pasta and the pasta water to the pan with the sauce and toss until the pasta is completely coated and cooked for another couple of minutes.
6. Spoon the pasta into the cheese "bowl" and garnish with pieces of cheese from the wheel. Enjoy!