



EUROPEAN UNION PAVILLION
 📍 6C3-01 Hall 6

More than Food.
 Great Stories to Share.



5—8 September 2022

 European Union in Singapore
 eusingapore
 European Union Delegation to Singapore



Pasta di Gragnano PGI with Alfredo Sauce and Bacon
















by **Chef Wei Shan Tan**

Serves: 4

Preparation time: 10 minutes

Cooking time: 20 minutes

INGREDIENTS

300g	Pasta di Gragnano	 PGI	Italy	
50g	Huile d'olive extra vierge	 Organic	France	
50g	Grana Padano	 PDO	Italy	
50g	České pivo (beer)	 PGI	Czechia	
75g	Champignons in brine	 Organic	Lithuania	
75g	Salsa tartufata		Italy	
50g	Butter		Denmark	
250ml	Whipping cream		France	
150g	Streaky bacon		Netherlands	
To taste	Salt		Cyprus	
To taste	Pepper		Other	
To taste	Onions		Other	
To taste	Garlic		Other	



After over 12 years of experience of cooking for prestigious restaurants, Chef Wei Shan Tan is now managing different business under the Mixsense Private Dining Group but also conducting cooking classes, demos and live show events.

DIRECTIONS

PREPARATION

- 01 Fill 3/4 of a deep pot with water and generously season with sea salt flakes. Bring to rolling boil.
- 02 While water is boiling, slice some streaky bacon in chunks. In a wide sauce pot, saute and render the fats on medium to low heat. Once the streaky bacon has turned golden brown, add in the sliced garlic and diced onions and cook until soft and translucent.
- 03 Deglaze pan with České pivo and add in whipping cream.
- 04 Once pot of water is boiling, add in the dried Pasta di Gragnano and cook to «al dente».
- 05 Add the cooked Pasta di Gragnano into the sauce and add in cubes of butter and grate Grana Padano cheese into the sauce. Adjust the seasoning to desired taste.
- 06 Fold in the salsa tartufata and champignons in brine.

ASSEMBLY

- 01 Plate the Pasta di Gragnano, add the remainder sauce on the top.
- 02 Sprinkle some grated Grana Padano, crispy streaky bacon and drizzle with huile d'olive extra vierge.

EU QUALITY SCHEMES



The PDO (Protected Designation of Origin) and PGI (Protected Geographical Indication) logos on food and beverages from the European Union (EU) protect the names of products from specific regions that follow particular traditional production processes. They are a guarantee of authenticity and quality.

ORGANIC LABEL



This label ensures that products certified as organic have fulfilled strict conditions on how they must be produced, processed, transported and stored, with a limited environmental impact. It encourages responsible use of energy and natural resources, maintenance of biodiversity and a high standard of animal welfare.



EUROPEAN UNION

ENJOY
IT'S FROM
EUROPE

