



AL DENTE CONCHIGLIE STUFFED WITH HOT TXO SAUCE

Ingredients:

Conchiglie (Shell pasta) 12pcs, TXO Sauce 120g

Method:

1. Cook conchiglie in boiling water according to packet instructions or until tender. Drain.
2. Stuff some TXO Sauce into each conchiglie to serve warm.

黑松露XO醬釀意式貝殼麵

材料：

大貝殼粉12隻，黑松露XO醬100-120克

做法：

1. 貝殼粉放入沸水中依 裝指示烹 或 至軟身，瀝乾。
2. 把適量黑松露XO醬分別釀入貝殼粉中。暖吃。