

BUCATINI IN RUSTIC SAUCE



Chef: Gianluca Galliera

Method

Serve 6

Cook the pasta in boiling salted water. Meanwhile, chop the onion and sauté it in a saucepan with some evoo. Add the sausage, pancetta and let them to brown; incorporate the mushrooms, the chili pepper and a pinch of salt. Cook over moderate heat for about ten minutes, stirring from time to time. Drain the pasta and mix it with the sauce; finish with grated pecorino and chopped parsley. Serve hot.

Menù Ingredients

400 g. Funghi prataioli trifolati in aseptico - Button mushrooms with oil, garlic and parsley under aseptic technology - FE1
q.s. Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5

Ingredients

500 g. Bucatini Pasta
40 g. Cured Pancetta
40 g. Italian Sausage
q.s. Chili pepper
n. 1 Onion
q.s. Pecorino cheese, grated