LINGUINE WITH FRIARIELLI, MUSSELS AND PECORINO



Menù Ingredients

60 g. Friarielli - Turnip Tops - BJ0K

q.s. Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5

Ingredients

80 g. Linguine

1 Clove Garlic

q.s. Chili

100 g. Mussels

10 g. Pecorino cheese

30 g. Fresh Tomato

Chef: Maurizio Ferrari

Method

Cook the linguine in boiling salted water. Meanwhile, in a pan with a drizzle of extra virgin olive oil, garlic and parsley, open the mussels. Let them to cool for few minnutes, remove the shell from the mussels keeping some with it for garnish. In another pan add a drizzle of extra virgin olive oil, a clove of garlic, the chilli pepper and brown, add the Friairielli, the shelled mussels with their cooking liquid and finally the tomato concassè. Drain the pasta al dente and toss it with the prepared sauce. Serve the pasta garnish with the mussels, grated pecorino cheese and a drizzle of extra virgin olive oil.

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