LIQUORICE TAGLIATELLE WITH TURNIP TOPS, SAUSAGE AND TOASTED PINE NUTS



Chef: Maurizio Ferrari

Menù Ingredients

160g Èfriarielli - B41

to taste Olio extravergine di oliva - Extra Virgin Olive Oil - EKC

Ingredients

160g Sausage

15g Pine nuts

30g Butter

2 Garlic clove

1 Chili pepper, fresh

to taste Salt and pepper

40g Pecorino Romano cheese

to taste Liquorice root powder

250g (for the liquorice pasta) Pastry flour

100g (for the liquorice pasta) Fine semolina flour

50g (for the liquorice pasta) Pure liquorice, melted

175g (for the liquorice pasta) Eggs

Method

Serves 4

Prepare the liquorice pasta by mixing all the ingredients (by hand or using a food mixer) until smooth and even. Leave to rest in a vacuum seal bag in the refrigerator for at least a couple of hours. Roll out the dough, cut out the tagliatelle, leave to dry and store them in a cool and dry place. In a pan, sauté the sausage and garlic clove in a drizzle of oil, add the chilli pepper and the turnip tops, season with salt and pepper. Discard the garlic clove. Toast the pine nuts on a baking sheet with parchment paper in a preheated oven at 180°C. Cook the tagliatelle in a pot of plenty of boiling salted water, drain “al dente” and stir in the sauce, finish with a knob of butter. Plate up the tagliatelle, garnishing with shaved pecorino cheese, toasted pine nuts, liquorice root powder and a drizzle of extravirgin olive oil.

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