

## 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.