

LONG FUSILLO WITH FRIGGIONE, OLIVES AND CHICKPEAS



Chef: Maurizio Ferrari

Method

Serves 4

Cook the long fusilli in plenty of salted boiling water. In the meantime, heat the Friggione alla Bolognese in a pan with the Leccino olives, the chickpeas, a little chili pepper powder and a spoon of the pasta cooking water.

Drain the long fusilli al dente and add them in the pan with the sauce, sauté for a minute, remove from the heat and plate up.

Garnish with some fried black cabbage and finish with a drizzle of extravirgin olive oil.

Menù Ingredients

120 g Ceci lessati - Boiled Chickpeas - Z00

400 g Friggione alla Bolognese - "Friggione alla Bolognese"

Tomato and onion sauce - K91X

60 g Olive Leccino denocciolate (Pitted Leccino Olives) - Z92

Olio extravergine di oliva - Extra Virgin Olive Oil - EKC

Ingredients

320 g Long Fusilli

to taste Chili powder

to taste sunflower seed oil

to taste black cabbage