

ORECCHIETTE APULIA AND LUCANIA STYLE



Chef: Leonardo Pellacani

Method

FOR 1 PERSON

Dissolve the anchovies from the Adriatic sea in a pan with oil and garlic. Add the Dorati tomatoes and cook lightly. Meanwhile, cook the orecchiette in plenty of salted boiling water. Pour the turnip top spread into the pan with a little of the pasta's cooking water and mix until smooth. When the orecchiette are ready, drain them and pour them into the pan, sauté and mix well with the sauce. Dish up the orecchiette and garnish with some crumbled Crusco pepper and a sprinkling of toasted breadcrumbs.

Gluten Free Method

Menù Ingredients

12 g Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5
17 g Dorati - TN1
2,5 g Filetti di acciughe del Mar Adriatico in olio di girasole -
Filletts of anchovies from the Adriatic Sea in olive oil - M00X
60 g Crema di friarielli - Turnip top spread - K20K
q.b. Crusco Pepper only with "Pepper of Senise PGI" - 5860
q.b. Pane grattugiato senza glutine - Q61

Ingredients

120 g Fresh orecchiette
Garlic