

ORECCHIETTE PASTA WITH TURNIP TOPS AND ANCHOVIES



Chef: Leonardo Pellacani

Method

Serve 6

Cook the orecchiette in boiling salted water until al dente. Meanwhile, in a saucepan, with a little extra virgin olive oil brown the garlic with the anchovies. Add the broccoli and leave to cook for few minutes. Toast the bread crumbs in a pan with a little evoo. Drain the orecchiette and toss in the prepared sauce. Complete with a drizzle of extra virgin olive oil and toasted breadcrumbs.

Gluten Free Method

Utilizzare Pasta e Pane grattugiato riportanti in etichetta la dicitura senza glutine.

Menù Ingredients

450 g. Friarielli - Turnip Tops - BJOK
6 pcs Filetti di Acciughe - Anchovy Fillets - MP1

Ingredients

q.s. Salt
q.s. Bread crumbs
2 Garlic cloves
500 g. Orecchiette pasta