

RIGATONI WITH SAUSAGE, MUSHROOMS IN A SPICY SAUCE



Menù Ingredients

500 g. Funghi prataioli - Button mushrooms with oil, garlic and parsley under aseptic technology - FE3

50 g. Salsa di fuoco - Hot chilli Pepper spread - C57

Ingredients

q.s. Fresh Parsley

q.s. Parmigiano Reggiano

50 ml. White wine

250 ml. Heavy Cream

300 g. Italian Sausages

500 g. Rigatoni pasta

Chef: Leonardo Pellacani

Method

Serve 6

In boiling salted water cook the rigatoni until al dente. Meanwhile, rehydrate the freeze-dried shallot by soaking it in cold water for few minutes. In a saucepan heat the extra virgin olive oil and brown the shallots, add the sausage and let it brown for few minutes. Deglaze with the white wine and let it evaporate, then add the heavy cream, the champignon mushrooms and the hot sauce. At this point, drain the rigatoni and sauté them together with the prepared sauce. Garnish with grated parmigiano and a sprinkle of chopped parsley. Serve immediately.