RIGATONI WITH SAUSAGE, MUSHROOMS IN A SPICY SAUCE



Menù Ingredients

500 g. Funghi prataioli trifolati in asettico - Button mushrooms with oil, garlic and parsley under aseptic technology - FE3
50 g. Salsa di fuoco - Spicy sauce - 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.

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