TORTIGLIONI WITH SAUSAGES, NETTLES AND CRISPY ARTICHOKES



Menù Ingredients

125 g Salsa all' ortica - Nettle Leaf sauce - EL7

2 Carciofi alla Giudia - HD307

Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5

Ingredients

q.s. Salt & Pepper

200 ml. Sunflower seeds oil

N° 1 Garlic Clove

25 g. Shallots

50 g. Fine Semolino Flour

50 ml. White Wine

90 g. Salted Ricotta

300 g. Sausage

500 g. Tortiglioni Pasta

Chef: Tommaso Ruggieri

Method

Serve 6

In a pot of boiling salted water cook the tortiglioni al dente. Meanwhile, in a saucepan, sauté the unpeeled garlic clove together with a little extra virgin olive oil, then remove it and add the chopped shallots, let it brown for a minute. Add the diced sausage and deglaze with the white wine and a little pasta cooking water; add the nettle cream and some grated salted ricotta. At this point cut the Whole artichokes into four wedges, pass them in the semolina flour and fry them in the hot sunflower seeds oil. Drain the pasta and toss it in the prepared sauce, then plate them up. Complete with the crispy artichokes and some shaved salted ricotta cheese.

Gluten Free Method

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