

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