TROCCOLI WITH DORATI TOMATOES AND ALMONDS



Chef: Leonardo Pellacani

Menù Ingredients

250 g. Salsabionda - C67

450 g. Datterini gialli interi in succo - Yellow grape tomatoes in juice - XM1X

q.s. Lardo Patanegra - Patanegra Lard - 2B9

q.s. Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5

Ingredients

600 g. Troccoli Pasta

q.s. Parmigiano Reggiano Cheese

q.s. Toasted Almonds

q.s. Pepper

q.s. Salt

Method

WINNER RECIPE 2017

Recipe of the restaurant-pizzeria-grill Il Casareccio in Baronissi (Sa) Owner and chef: Carmine Rinaldi Served by: Luigi Coppola.

For 6 people.

In a non-stick pan, melt the grated parmigiano reggiano cheese, then, when it is still hot, shape it on top of a cup to obtain a basket-shaped wafer; repeat the operation until you have made six. Meanwhile in boiling salted water cook the troccoli pasta until al dente. In a saucepan, heat a little extra virgin olive oil and brown the diced lard; add the almond sauce with some liquids from the Datterini tomatoes. Season with salt and pepper. At this point, drain the troccoli and toss in the prepared sauce, adding a little water, add in some grated Parmigiano Reggiano cheese. Transfer the troccoli into the parmesan basket and garnish with the yellow datterini tomatoes, toasted almonds and a sprinkle of black pepper.

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