ORECCHIETTE PASTA WITH TURNIP TOPS AND SAUSAGES



Menù Ingredients

410 g. Friarielli - Turnip Tops - BJ0K

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

Ingredients

q.s. Salt

q.s. Bread Crumbs,toasted

q.s. White wine

200 g. Italian sausage

500 g. Orecchiette pasta

Chef: Leonardo Pellacani

Method

Serve 6

Cook the orecchiette in boiling salted water until al dente. Meanwhile, in a saucepan, brown the sausage and deglaze with the white wine. In a pan warm up the broccoli, then add the sausage. Drain the orecchiette and toss together with the prepared sauce. Complete with a drizzle of extra virgin olive oil and the toasted breadcrumbs.

Gluten Free Method

Use Pasta, Breadcrumbs and Sausage bearing that says gluten-free on the label.

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