

Orecchiette con cime di rapa e salsiccia

(Recipe for 4 people)

Ingredients:

- 300g re-milled semolina
- 100g flour 00
- 150ml warm water

Ingredients for making the sauce:

- 1kg turnip greens
- 250g fresh sausage
- 60ml EVOO
- Q/B garlic, pepper and salt

Preparation:

Pour the two flour on the pastry board, add warm water for the dough: then knead the dough for about ten minutes, waiting for bubbles to form, and a firm and smooth dough. Cover your pasta with a damp cloth and let it rest for half an hour.

And now let's see how to make the orecchiette, the most complicated part (at least the first time). Take a piece of dough, knead it on the floured pastry board, until it becomes a cylinder about one centimeter thick. At this point cut it into pieces of about 1 centimeter. Work your pieces with the tip of a knife, dragging them in such a way as to create a sort of shell, which then with your thumb you will have to turn it, possibly always helping yourself with a knife: in this way you will have your orecchiette.

Always continue in this way, placing your prepared orecchiette on a cloth or on a pastry board.

Clean rapini and wash them several times in plenty of water.

Bring plenty of water to a boil in a pot, add salt and rapini, cook them for at least 10 minutes.

In a sufficiently large pan with an extra virgin olive oil, sauté the garlic and the crumbled sausage, at this point add the turnip greens and the pepper and season.

Cook the orecchiette for a few minutes in the water where you cook the turnip green drain and season them in the pan with rapini and sausage mix them well and serve.