

Tirrena Pasta Recipes

1) Winter

Tirrena fusilli with black cabbage cream, pancetta and lemon zest

Ingredients for 4 people

400 grams of black cabbage

100 grams of leek

1 garlic clove

100 grams of aged pancetta

The zest of 1 lemon

Laudemio extra virgin olive oil

Salt and pepper

80 grams of grated Parmigiano Reggiano

Wash the black cabbage and remove the ribs, then cut the cabbage roughly.

Finely chop the leek and garlic and brown them gently in a pan with Laudemio extra virgin olive oil. Add the black cabbage, salt and pepper, and sauté the cabbage, taking care that it does not get too dark, then add a little water and cook it off.

Once the cabbage is cooked, put everything in the blender and blend it into a cream, then sieve the mixture and put it in the fridge to rest. In the meantime, brown the very thinly sliced pancetta in a pan until it is very crispy but not burnt. Sauté the al dente fusilli in the same pan without removing the pancetta, adding a little pasta water and stirring in the Parmesan and lemon zest. Finally, add 1 tablespoon of black cabbage cream for each portion of pasta, stir the pasta and serve.