

## ORECCHIETTE DE CECCO

with "Friarielli" turnips tops, pancetta and Pecorino Bianco Sardo



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## ORECCHIETTE DE CECCO

### INGREDIENTS

— Available at Mediterranean foods

380g Orecchiette De Cecco artisan

½ teaspoon of chili flakes dry

200g pancetta rolled cut in small stripes

200g grated Pecorino Cheese Bianco Sardo

½ tin of preserved "Friarielli" Antica Napoli

2 garlic cloves sliced

### METHOD

1. In a large pot of salted simmering water cook the orecchiette.
2. While the pasta is cooking fry the pancetta with a little oil from the "Friarielli" tin. Fry gently for 3 minutes.
3. Take the "Friarielli" out of the tin and drain the excess of oil. Place them on a chopping board and chop them roughly. Add the "Friarielli" in the pan with the garlic and chili.
4. Cook together for a couple of minutes.
5. When the pasta is cooked drain it and mix it into the sauce adding a little of the pasta water.
6. Add the cheese and mix well. Serve with more pecorino on top.

Buon Appetito!

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