

**TAGLIATELLE DE CECCO WITH 'NDUJA,
CHERRY TOMATOES AND RICOTTA SALATA**



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TAGLIATELLE DE CECCO

Serves 4

INGREDIENTS

— Available at Mediterranean foods

400g Egg Tagliatelle De Cecco

Few leaves of basil

1 tin Antica Napoli cherry tomatoes

1 medium onion thinly sliced

4 tablespoons Villani 'Nduja

200g roughly grated Ricotta Salata (seasoned ricotta cheese)

METHOD

1. In a large pan simmer the sliced onion with a little extra virgin olive oil. When the onion is soft and translucent, add the cherry tomatoes and simmer for 4 minutes.
2. Add the 'nduja and simmer for another couple of minutes until the salami spread is nicely melted into the sauce.
3. Season with salt (be careful the 'nduja is full of flavour so you may not need to add any salt and definitely no pepper!).
4. Cook the tagliatelle in plenty of salted simmering water. Drain the cooked pasta and pour into the sauce pan.
5. Add the basil leaves and half of the cheese. Mix well and add some of the cooking water if gets to dry.
6. Serve with a drizzle of extra virgin olive oil and the rest of the ricotta on top.

Buon Appetito!

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