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# Sugo di Salsiccia

This simple Sausage Sauce makes the best of Italian sausages. If you can't find good Italian sausages like ours make a pat of lean pork mince and mix it together with pinch of salt a few herbs and spices and wrap it in some clingfilm for a day or two before following the recipe below.

2 tbps olive oil  
500g Squisito Italian sausages - Tuscan, Napoli or Genovese preferably  
2 small red onions peeled and chopped  
800-1000g fresh or tinned tomatoes, chopped  
1 heaped tpb or an 15-20cm sprig fresh rosemary, chopped  
2 bay leaves  
2 birdseye chillies or 1/2 a finger length chilli chopped  
500g pasta penne or other tubular pasta  
150ml creme fraîche or double cream  
Trapani sea salt and freshly ground black pepper  
100g grated Grana Padano or Pamesan

Put a good splash of olive oil in a 12 inch casserole or frying pan and sauté the chopped onion until softened. Squeeze out the sausage meat and crumble into the pan with a good sprig of fresh rosemary and a couple of birdseye chillies, fresh or chopped. Turn up the heat and fry for a few minutes, breaking up the sausage meat with a wooden spoon as you stir.

Blanch and de-skin a kilo of tomatoes or open a couple of 400g tins of plum tomatoes. When the sausage meat has broken up throw in the tomatoes and cook through for 15-20 minutes. I usually add a splash of wine if using tinned tomatoes.

Remove from the hob and keep warm whilst boiling my pasta.

Cook the pasta in well salted water - that means the same as sea water by the way - for about 7 minutes if using dried pasta. Meanwhile add a good handful of Grana Padano or Parmesan to the sugo and stir in a small tub of creme fraîche or cream and stir well.

Drain pasta, add a splash of olive oil and serve into hot bowls and dress with the rest of the cheese and a good screw of black pepper. Serve with full bodied red like Morellino di Scansano, Primitivo or Nero D'Avola.

Serves 4-6.

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