
RECIPE OF THE WEEK

Gnocchetti Sardi with Sausage & Pecorino Sauce

Gnocchetti are the traditional chunky seashell shaped pasta shells from Sardinia locally called Malloreddus. They are generally called gnocchetti



(pronounced *nnnyock -ett-ee*) because they resemble potato gnocchi.

Gnocchetti are ideal for pasta salad and making sauces that cling since they have a deep rib on the outside and a deep cut underneath like a conch shell from cutting and shaping the pasta with a fork or a butter pat. This sauce is seasoned with pecorino and PDO accredited saffron which grows in the Medio Campidano region of the island and give the sauce distinctive colour and fragrance.

1 small onion, finely diced or grated

1 small carrot, finely diced or grated
1 stick of celery, finely diced or grated
300g Alex's Sardinian, Napoli or Tuscan sausagemeat
1 tbsp tomato purée, preferably Muti brand
¼ tsp saffron threads, preferably from Medio Campidano
2 fresh bay leaves
1 sprig of rosemary
400g Squisito tinned plum or cherry tomatoes
400g Barilla Oro Chef Gnocchetti Sardi, pinci or pennette rigate
5 basil leaves, torn
80 g Pecorino Sardo or Grana Padano, grated

Finely chop carrot, onion and celery and sauté covered in a frying pan. Add sausagemeat and break up with a wooden spoon stirring all the while. Stir in tomato purée, a pinch of saffron, bay leaves and rosemary and sauté for a few short minutes. Add tomatoes, basil and 250ml water and bring to the boil. Reduce heat and simmer gently, stirring occasionally until the sauce thickens (about 45 minutes - if it dries out too much, add a little more water). Season to taste.

Bring a saucepan of water to the boil, add sea salt, then pasta when it comes back to the boil, then boil until *al dente* - about 10-12 minutes.

Drain the pasta and reserve some of the boiling water to melt the cheese and season the sauce. Toss the pecorino through the pasta, a little at a time, then add the sauce and toss to coat well.

If it seems a bit dry, add a couple of tablespoons of reserved cooking water and stir it through well, adding a little more if necessary to give a glossy appearance. Drizzle with olive oil and serve immediately.

Serves 4-6.

To download this recipe go to www.squisito-deli.co.uk
