

Recipes from our pub kitchen

By Amanda Pritchett

Sedanini pasta with Italian sausage, chilli, rosemary and cream

This kind of pasta dish with sausage and cream is typical of Norcia in central Italy, where their black pigs give very good meat. Truffles are added when in season, or some ceps. Sedanini is a bit like slim rigatoni - other pasta shapes that work here are tortiglioni, penne, orecchiette, rigatoni and casarecce.

If you can't find Italian sausages, you could use the same weight of minced pork seasoned with a tsp salt and black pepper.

The strong flavours of rosemary and chilli cut through the cream.

In the pub, greens are added to lighten the dish - although it still remains pretty hearty. Radicchio is also good, or peas.

If you don't want to eat meat, then you could substitute the pork with Jerusalem artichokes

Ingredients for 4

360g Italian sausages or pork mince - seasoned with 1 tsp salt and ½ tsp black pepper

Or

350g Jerusalem artichokes - scrub, quarter, and toss in a bowl with a squeeze of lemon, seasoning, chopped rosemary and olive oil roast for 25 - 40 minutes until completely soft - cover with foil if necessary - they should only be lightly brown. Once cooled, chop fairly small.

2 shallots or 1 large onion - chopped

30ml olive oil

2 cloves garlic grated

2 sprigs rosemary - leaves chopped

½ - 2 chillies depending on heat - or a pinch of dried chilli flakes

200ml whole milk

200ml white wine

200ml double cream

200g cavolo nero - remove the stalks and slice the leaves

120g grated pecorino

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Method

Soften the onion in the olive oil with a lid and a pinch of salt.

Add the pork or artichokes and stir and fry for a few minutes until starting to brown slightly, then add the garlic, chilli and rosemary and fry half a minute longer.

Now add the milk, stir, and reduce it away until the meat is dry again.

Add the wine and reduce it by half, then add the cream, and as soon as it has bubbled for a minute or two and thickened slightly, turn off the heat.

Unless the sausages are very peppery, add $\frac{1}{2}$ tsp black pepper and check the salt.

Bring the pasta water to the boil and salt it well - 1 tsp per litre.

Cook the pasta, and when its ready throw the greens in the water with the pasta and after a few seconds strain it all , keeping some of the water.

Heat the sauce, add half the parmesan and the pasta and greens, stir well and serve with the rest of the cheese and more black pepper.