



ORECCHIETTE AL SUGO CON SALSICCIA LUCANICA

A special FIREWORK of flavours

Especially Sunday in Basilicata is traditionally "red", it is rare not to have home-made pasta with tomato sauce "pasta asciutta" or "pasta al forno". Orecchiette al sugo con Salsiccia Lucanica is one of these traditional pasta dishes.

The special feature of this dish is the sauce, which is made with air-dried salami (salsiccia) seasoned with wild fennel seeds and peperoni cruschi.

The Salsiccia Lucanica Piccante (slightly spicy) is particularly suitable for this dish.

Ingredients for 4 people:

500 g orecchiette or other pasta - 2 tbsp
DAVINZI or LDV olive oil

- 1 onion
- 1 clove of garlic
- 2 tins of Pelati tomatoes
- 2 tbsp tomato paste
- a few basil leaves
- 1 tsp salt
- 2 pieces DAVINZI Salsiccia
Lucanica Piccante
- Parmesan or Pecorino cheese

Preparation:

Put olive oil in a pot, fry chopped onions and a whole clove of garlic, then add the tomato sauce, tomato paste and basil. Cook for 10 minutes and then remove the garlic clove. Season with salt. Then cut the Salsiccia Lucanica in half each and add to the sauce.

Cook for about 90 min on a low heat.

Cook the pasta as usual and serve with the sauce and the salsiccia. Parmesan or pecorino to taste..