



Medium



15 – 30 minutes

Orecchiette con cime di rapa

Orecchiette with Cime di Rapa is a staple Puglian dish made using turnip greens and the famous Puglian Orecchiette. As turnip greens are harder to find in the UK, this can be using Tenderstem Broccoli instead. The origin of this pasta is not certain but one imaginative idea is that their shape derives from the roofs of the local Trulli. If you cannot find Orecchiette, this works just as well with ‘dischi volanti’ or similar shaped pasta.

SERVES: 4

PREPARATION TIME: 5 -10 minutes

COOKING TIME: 20 minutes

Ingredients

- 450g dried Orecchiette pasta
- 900g Tenderstem broccoli or turnip green, discarding the cores and slicing the green leaves roughly
- 1 x 40g can anchovy fillets, drained well
- 2 cloves garlic, peeled and crushed
- Half red dried chilli pepper, sliced finely (optional)
- Salt and freshly ground black pepper
- 9 tbsp Filippo Berio Fruttato Extra Virgin Olive Oil + some to finish

Method

1. Fill a large pan with 3 litres of water and bring to the boil. Add salt to taste and then add the turnip greens/ Tenderstem, broccoli. Cook for 4 minutes, and then add the pasta. Cook everything according to the pasta packet instructions.
2. Meanwhile, pour the Filippo Berio Dauno Extra Virgin Olive Oil into a large deep-sided frying pan. Add the garlic and cook for a few seconds until soft but not browned. Remove the pan from the heat and stir in the anchovies until they are melted.
3. Strain the pasta and turnip greens, keeping 125ml of the cooking water, and transfer to the frying pan with the garlic anchovy base. Cook on full heat for 1-2 minutes, adding the 125ml pasta water until it reduces by a third. Add the chilli & season to taste. Serve immediately with a drizzle of Filippo Berio Gran Cru Dauno.