

ORECCHIETTE WITH HOT FRIGGIONE AND MORLACCO CHEESE CREAM

SERVES 4



300g SGAMBARO
YELLOW LABEL
ORECCHIETTE



FRIGGIONE
(SEE BOX)



MORLACCO
CHEESE CREAM
(SEE BOX)



200g
CHORIZO

HOW TO MAKE FRIGGIONE

- 4 WHITE ONIONS
 - 50g LARD
- 400g PURÉED TOMATOES
- 1 SMALL RED CHILI PEPPER
 - BLACK PEPPER
 - FINE SALT
 - 1 BAY LEAF

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Slice the onions into julienne strips and sauté on low heat together with the whole chili pepper. Once browned, add the lard, puréed tomatoes and freshly ground pepper. Cook on low heat for about an hour. Once cooked, add salt and pepper as needed and put aside.

HOW TO MAKE MORLACCO CHEESE CREAM

- 50g MORLACCO CHEESE
 - 240G CREAM
 - 1 PINCH OF MACE

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Put all the ingredients in a bowl in bain-marie until the cheese is fully melted. Then pass through a sieve and put aside.

METHOD AND FINISH

Cook the orecchiette in plenty of salted water.
Once cooked, sauté with the friggione.
In the meantime, finely slice or dice the chorizo and sauté until crispy.

PLATING

Create a base with the morlacco cheese on the bottom of the bowl, add the orecchiette and finally the sautéed chorizo.

Enjoy your meal!

ALSO IDEAL
WITH
MEZZE PENNE!