

Orecchiette con cime di rapa

INGREDIENTS

(4 portions)



[Extra virgin olive oil](#)
3 garlic cloves, sliced
1/2 red chilli, sliced
200 gr Cime di rapa (broccoli rabe) or [Pesto cime di rapa](#)
500 gr [orecchiette](#)
[Grana cheese](#) or the [vegetarian cheese](#)

For a richer pasta, [spicy calabrian sausage](#) can be added. Slightly fry them and leave aside, the sausage must not dry.

[Craft Ale Toz Easy](#), [Birrificio Gjulia](#)
[Ovest Amber Beer 75cl](#), [Birrificio Gjulia](#)
[Nostrana Organic Beer 33cl](#), [Birrificio Gjulia](#)
[Nord Ale Beer 33cl](#), [Birrificio Gjulia](#)
[25 year old DOP Traditional Balsamic Vinegar](#),
[Terra del Tuono](#)

Wine pairing suggestions



[Fiano Terrame', Tenuta Giustini](#)

Description

Orecchiette con cime di rapa is the most typical Apulian dish, simple to make, light and tasty with or without sausages. Cime di rapa, also known as broccoli rabe, can be a tricky to find outside of Italy, so tenderstem broccoli are just fine or you can use our cime di rapa pesto. For the vegetarian version, do not add sausages and use vegetarian cheese..

Preparation

!Begin by boil a pan with water and once the water boils add the pasta and cook according to directions. A couple of minutes before it is due, taste, the pasta must be "al dente". Gently fry the garlic and chilli until they start goldening then add the broccoli rabe to the pasta pan to cook or a couple of spoons of pesto per person and leave it cooking for a couple of minutes, if you are adding sausages, put them when adding the pesto.

Drain, add the pasta to the pan and toss to coat the pasta evenly. Serve hot with an extra drizzle of olive oil, with grated cheese sprinkled over.

