

LUMACHE WITH SAUTÉED CHICORY, PANCOTTO WITH HERBS AND GOAT'S CHEESE FONDUE

SERVES 4



400g SGAMBARO
YELLOW LABEL
LUMACHE



BUTTER



SEMI-MATURED
PECORINO CHEESE



SAUTÉED
CHICORY
(SEE BOX)



PANCOTTO
WITH HERBS
(SEE BOX)



GOAT'S CHEESE
FONDUE
(SEE BOX)

HOW TO MAKE SAUTÉED CHICORY

- 200g CHICORY
- 1 RED CHILI PEPPER
- 1 UNPEELED GARLIC
 - FINE SALT
 - ICE
- EXTRA VIRGIN OLIVE OIL

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Bring a pot of water with a pinch of salt to the boil and add the chicory cut into strips of about 4 cm. After 4 minutes, drain and cool in water and ice. Dry and sauté in a very hot saucepan with a drizzle of oil, garlic and the chili pepper.

HOW TO MAKE PANCOTTO WITH HERBS

- 200g BREADCRUMBS
- 1 GARLIC CLOVE
- 10g CAPERS
- EXTRA VIRGIN OLIVE OIL
- DRIED OREGANO

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Heat a small sauce pan with a drizzle of oil, add the chopped capers and the breadcrumbs. Brown until golden, take off the flame and add a sprinkle of dried oregano. Put aside.

HOW TO MAKE GOAT'S CHEESE FONDUE

- 200g GOAT'S CHEESE
 - 150g CREAM
 - 10g CAPERS
 - PEPPER
- EXTRA VIRGIN OLIVE OIL

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Use a whisk to beat the goat's cheese until smooth. Add the cream, a drizzle of extra virgin olive oil and freshly ground pepper. It must be a creamy sauce, without being too liquid.

METHOD AND FINISH

Cook the lumache in plenty of salted water. Once cooked, sauté them with the chicory. Lastly, let the pasta thicken with freshly ground pecorino cheese.

PLATING

Now place a thin layer of goat's cheese on the bowl, then the thickened pasta and finally a sprinkle of pancotto with herbs.

Enjoy your meal!