

# LUMACHE WITH AROMATIC HERBS



**TIME**  
20-25 min.



**DIFFICULTY**  
Easy



**380g OF**  
Lumache

## INGREDIENTS FOR 4 PORTIONS



**300g PLUM**  
**TOMATOES**



**ROCKET**



**LEMON THYME,  
WILD FENNEL,  
MINT, MARJORAM,  
BASIL, OREGANO**



**DRIED  
AROMATIC  
HERB MIX**



**GARLIC**



**SORRENTO  
LEMON**



**PIENZA  
PECORINO  
CHEESE**



**1 LEMON  
AND 1 ORANGE**



**EXTRA  
VIRGIN  
OLIVE OIL**

## METHOD AND FINISH

Start by preparing a herb seasoning. This is a cold seasoning: it will not be cooked before it is added to the pasta. Place the herbs, that have been washed and not chopped but torn with the hands, into a mixing bowl.

Start with a bit of wild fennel, basil, rocket, mint, thyme, marjoram and chop them finely with a pair of scissors.

Add a pinch of dried herbs, a pinch of oregano, some ground pepper, two very finely chopped garlic slices and some grated lemon zest (from well-washed untreated lemons).

When using aromatic herbs, we need to pay attention to the quantities: it is important not to use too much of those with a bolder and more aggressive flavour (like the fennel or thyme), while we can use larger quantities of more delicate herbs, such as basil or marjoram.

Slice about ten plum tomatoes and lightly squeeze them in a bowl to remove the seeds and a bit of the juice; add them to the herbs. Also add the olives, sliced. Lastly, add a handful of grated pecorino.

Set the herb mix aside and prepare the sauce that you will place at the bottom of the plate. In a food blender, place the remaining plum tomatoes, a small piece of garlic (if you like it), a few basil leaves, a pinch of oregano. Season with salt and pepper and add a few drops of squeezed orange and lemon. Blend, also adding a drizzle of oil.

At this point you can set the water to boil. Salt the water and add the Sgambaro Lumache. While they are cooking, strain the sauce through a strainer for a finer consistency.

Once the pasta is cooked, drain it and add it to the mixing bowl with the herbs. Add a bit of oil and mix as if it were a salad

## PLATING

Plate with the sauce at the bottom of the plate, a first layer of grated pecorino, the herb-seasoned pasta and finish with some more pecorino.

*Enjoy your meal!*