

REGINETTE WITH TUNA, OLIVES AND ENDIVE



TIME
20-25 min.



DIFFICULTY
Easy



320g OF
Reginette

INGREDIENTS FOR 4 PORTIONS



**120g VENTRESCA
(TUNA BELLY) IN OIL**



ENDIVE



**APULIAN OLIVES
(PREFERABLY
A LITTLE SPICY)**



**SMOKED
SCAMORZA
CHEESE**



**MIXED DRIED
AROMATIC HERBS**



1 POTATO



PARSLEY



**2-3 GARLIC
CLOVES**



**PARMIGIANO
REGGIANO**

METHOD AND FINISH

Prepare the sauce in which you will toss the pasta. Slice the garlic into thin rounds.

In a frying pan, heat plenty of EVOO. Add the garlic until it turns a soft golden colour, then add the potato, cut into cubes of the same size. Cook over low heat with three ladlefuls of vegetable stock (or water).

Add the dried aromatic herbs and a bit of roughly chopped parsley.

At this point, you can add the endive that you have washed well and cut into small pieces.

Season with salt and pepper and cook over a high heat for a few minutes.

In the meantime, cut the tuna belly into pieces with your hands in a plate (it will not be cooked) and set it aside.

Cook the pasta in plenty of salted water. Drain it when it is three-quarters done and finish it in the frying pan with the sauce, adding a handful of olives and the scamorza cut into pieces, tossing over a medium heat for a few minutes.

PLATING

Plate: put a little grated parmesan at the bottom of the plate and arrange the Reginette with the tuna belly.

Enjoy your meal!