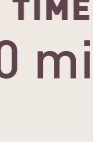
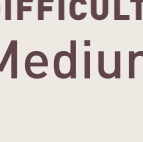


• WITH CHEF •  
**BRUNO BARBIERI**

# MEZZI RIGATONI WITH FRIED COTECHINO, SWEET AND SOUR SHALLOTS, SMOKED POTATO SAUCE AND DRIED HERBS.



**TIME**  
60 min.



**DIFFICULTY**  
Medium



**PASTA**  
Mezzi  
Rigatoni

## INGREDIENTS FOR 4 PORTIONS



**COOKED COTECHINO**  
(1 1/2 HOURS)



**POTATOES**



**SHALLOTS**



**BUTTER**



**EVOO, SALT  
AND WHITE PEPPER**



**WHITE  
VINEGAR**



**SMOKED  
PAPRIKA**



**BAY LEAF,  
ROSEMARY, THYME  
AND MARJORAM**



**SUGAR**

## FOR THE SMOKED POTATO SAUCE

- 2 POTATOES
- 25g EVOO
- 25g BUTTER
- 2g GROUND WHITE PEPPER
- 3g SMOKED PAPRIKA
- 1 BAY LEAF
- 1 SPRIG ROSEMARY
- 1 SPRIG THYME
- 1 SPRIG MARJORAM
- 1 SHALLOT
- SALT

### METHOD FOR THE SMOKED POTATO SAUCE

Put the oil, the butter, the aromatic herbs, the minced shallot and a few peppercorns in a small saucepan. Sauté for 2 minutes over a very low heat and leave to rest for 20 minutes off the heat; then filter.

Peel the potatoes and cut them into pieces of the same size (if possible), so that they cook evenly. Put the cut potatoes, salt and enough water to fully cover them in a saucepan.

Cook for 20 minutes (from when the water starts boiling). Remove most of the cooking water (until the potatoes are just covered) and set it aside. Using an immersion blender, start blending the boiled potatoes.

Add the smoked paprika and part of the aromatic and filtered oil you prepared earlier. Dilute with the cooking water until you obtain the liquid but robust texture of crème anglaise.

## FOR THE FRIED COTECHINO

- 150g OF COOKED COTECHINO  
(1 1/2 HOURS)
- 70g BUTTER
- 1 SPRIG MARJORAM
- 1 SPRIG ROSEMARY
- SOME WATER  
FROM THE POTATOES
- PEPPER

### METHOD FOR THE FRIED COTECHINO

Skin the cotechino and cut it into cubes of approximately 1 cm.

In a frying pan, melt the butter, add the herbs and dilute with a few drops of the potato cooking water. Then sauté the cotechino cubes until golden.

## FOR THE SWEET AND SOUR SHALLOTS

- 100g SHALLOTS
- 80g BUTTER
- 40g WHITE VINEGAR
- 20g GRANULATED SUGAR

### METHOD FOR THE SWEET AND SOUR SHALLOTS

Wash and peel the shallots and cut them in 4 lengthwise. Melt butter in a frying pan and fry slowly. Add the shallots, sauté for a few minutes and deglaze with the vinegar.

Add a pinch of salt, the granulated sugar and continue cooking until the shallots are melted and caramelised.

## FINAL METHOD AND PLATING

In a large saucepan, cook the Sgambaro Yellow Label Mezzi Rigatoni in salted water, drain them when they are al dente and set some pasta water aside.

In the frying pan with the cotechino you prepared earlier, toss the pasta and add the pulled sweet and sour shallots.

Lastly, in a soup plate, arrange the smoked potato sauce, top with the Mezzi Rigatoni that have been tossed with the cotechino and the shallots and finish with some grated semi-aged pecorino cheese.

*Enjoy your meal!*