

FUSILLI CON PESTO DI RADICCHIO DI TREVISO, ZUCCHINE IN SCAPECE AL SAPORE DI ACETO DI LAMPONI E MENTA



TEMPO
60 min.



DIFFICULTY
Facile



PASTA
Fusilli

INGREDIENTS FOR 4 PORTIONS



2 LATE RADICCHIO
FROM TREVISO



COURGETTES



GARLIC



TOASTED
PINE NUTS



GRATED PECORINO
CHEESE



½ LEMON



MINT
LEAVES



APPLE CIDER
VINEGAR



SUNFLOWER
OIL



EVOO, SALT
AND PEPPER

FOR THE RADICCHIO SAUCE

- 2 LATE RADICCHIO FROM TREVISO
 - 150g EVOO
- 1 CLOVE OF PEELED GARLIC
- 40g TOASTED PINE NUTS
- 60g GRATED PECORINO CHEESE
 - ½ LEMON
- SALT AND PEPPER

METHOD FOR THE RADICCHIO SAUCE

Cut only the tips of a radicchio and put them in an immersion blender beaker. Keep a few pieces aside for the final garnish. Clean the other radicchio, first cut it in half and each half into two wedges, lengthwise. Do the same with the base of the first radicchio. Marinate everything in salt, pepper, oil and lemon juice. Preheat a cast iron plate, place the radicchio pieces and once cooked, cut them coarsely. Add the cooked radicchio into the beaker together with the fresh tips, add half the toasted pine nuts, the garlic, pecorino cheese, salt and pepper to taste, and blend well. Add a little water if it's too thick, until you obtain a homogeneous and smooth sauce.

FOR THE MARINATED COURGETTES

- 300g COURGETTES
- 500g SUNFLOWER OIL
- 15 MINT LEAVES
 - 100g EVOO
- ½ GARLIC CLOVE
- 50g APPLE CIDER VINEGAR
 - SALT

METHOD FOR THE MARINATED COURGETTES

Peel and cut the courgettes into thin slices and let them dry on a cloth, even for several days. Then fry them in a saucepan in sunflower oil at 165° and drain and dry them. Prepare a vinaigrette with raspberry vinegar, extra virgin olive oil, coarsely chopped mint leaves, thinly sliced garlic and pepper and season the fried courgettes.

FINAL METHOD AND PLATING

Cook the Sgamaro Yellow Label Fusilli in salted water, drain and toss them in a bowl with the marinated courgettes and add the radicchio pesto and the leftover pine nuts. Use a brush to brush a little radicchio sauce on the base of a deep plate, place the seasoned Fusilli on top and finish the plate with a few tips of raw radicchio, a few mint leaves, some grated pecorino cheese, ground black pepper and some toasted pine nuts. If you want to decorate the plate as shown in the video, you can use a teaspoon of beetroot powder, a teaspoon of turmeric powder and a teaspoon of blended dried tomatoes: add a little oil to each one to create your colours that you can then brush on the plate as you wish.

Enjoy your meal!