

P · R · I · M · V · S

FUSILI MOLISE STYLE

TIME: 2:35 H

LEVEL: PRO

INGREDIENTS

Servings 6

For pasta

600 g durum wheat flour

salt

For dressing

100 g lamb meat

100 g veal meat

1 pork sausage

5 slices lard

PRIMVS OLIO EXTRA VERGINE DI OLIVA IGP

1 onion

2 cloves of garlic

chili pepper, chilly

2 cups red wine

500 g PRIMVS POMODORO DI SAN MARZANO

parsley

Pecorino cheese

salt and pepper



60mins

Cook the Primvs Fusilli IGP. Meanwhile, prepare the seasoning: with garlic, onion, lard and parsley prepare a chopped mixture of vegetables to be sautéed in PRIMVS OLIO EXTRA VERGINE DI OLIVA IGP. As soon as this begins to brown, put the meat into the pan, with the slices rolled up and tied well, containing parsley, chopped garlic and a little lard cut into thin strips. Add the minced sausage, pour over some red wine and when it begins to evaporate, add the PRIMVS POMODORO DI SAN MARZANO and leave to cook over a low heat for one hour. When the sauce has become a deep brown colour, add the chili. When the Primvs Fusilli IGP are "al dente", season with the "ragù" and sprinkle with Pecorino.