

Bucatini Pasta in a Creamy Saffron Pesto sauce with Spicy Italian Sausage, Festa 2022
Chef Fernando Nardone, Amarone



INGREDIENTS

360 g bucatini pasta (12-13oz)

300 g Hot or Spicy Italian pork sausage

250 ml fresh cream (8.5floz) preferably double cream or Italian panna di cucina

60 g Grana Padano or Parmigiano Reggiano (2oz) grated

1/2 tsp saffron threads or 1 sachet saffron powder

1-2 tbsp Marsala wine or Madeira, port or sherry

salt for pasta and to taste

ground black pepper to taste

extra virgin olive oil. as required

INSTRUCTIONS

If using saffron threads put them in a little hot water to soak. Remove the skin from the sausage and cut the meat into chunks. Brown the sausage meat in a drizzle of extra virgin olive oil in a deep frying pan or skillet

Put a large pot of water on to boil for the pasta. Add salt once it starts to boil and bring to the boil again.

When the sausage is well browned, add the Marsala. Let the alcohol evaporate and then add cream and season with salt and pepper. Continue cooking on a medium heat for about 10 minutes.

Add the water and saffron to the sauce. Stir and mix well. Raise the heat to thicken the sauce.

Cook the pasta al dente according to the instructions on the packet. When the pasta is ready save a cup of the cooking water and drain it. Add the pasta to the pan along with the grated cheese. Mix everything together well. If the sauce seems dry add some of the pasta cooking water. Serve immediately