



Rigatoni alla buttera

Serves 4

Ingredients

20 g butter
2 tablespoons extra virgin olive oil
1 golden onion, finely minced
1 clove garlic, finely minced
A handful sage leaves, finely minced
Chilli pepper
30 g prosciutto crudo, cut into thin strips
60 g pancetta, cut into thin strips
1 carrot, finely minced
1 celery stalk, finely minced
400 g fresh pork sausage, casing removed and crumbled
120 ml dry white wine
400 g peeled tomatoes, crushed
250 ml hot water
500 g rigatoni
2 egg yolks
A dash milk
Grated Gran Maremma

Pour the extra virgin olive oil into a thick-bottomed pot, add the butter and melt on medium flame. Add the finely minced onion, garlic, and sage, chilli pepper to taste, then the prosciutto and pancetta, and sauté on low heat for about 5 minutes, stirring often with a wooden spoon.

Add the carrot and celery, stir, and sauté on low heat for about 10 minutes, stirring often with a wooden spoon, until softened.

Add the peeled and crumbled sausage and cook until it starts to sizzle: try to break the sausage with a wooden spoon to crumble it into small pieces.

When the sausage is golden brown - it will require about 10 minutes -, pour in the white wine and reduce for about 10 minutes on medium heat, stirring occasionally.

Add the crushed peeled tomatoes and the hot water, then cover with a lid.

Cook on low heat for about 40 minutes, checking it once in a while.

When the sauce is almost ready, cook the pasta in boiling salted water according to the packaging instructions.

Drain the pasta and add it to the sausage sauce, along with 2 egg yolks, a dash of milk, and plenty of grated Gran Maremma.

Stir and serve immediately.

Variations.

Use fresh pasta like pici with this rustic, hearty sauce, or your favourite dry pasta.

If you have leftovers, collect the pasta in a tray, drizzle with some more milk, and bake in a very hot oven until nicely golden brown on top. It's an impromptu pasta al forno, baked pasta, that everyone will love.