



# Sagne ‘ncannulate al sugo

CURLED TAGLIATELLE FROM SALENTO WITH TOMATO SAUCE

**Serves 4**

**For the sagne  
‘ncannulate**

2 cups plus 1  
tablespoon/400 grams  
semolina flour  
7 ounces/200 ml water

**For the tomato sauce**

1 golden onion, finely  
chopped  
1/3 cup/80 ml extra  
virgin olive oil  
700 ml tomato puree  
Fine sea salt  
4 fresh basil leaves  
Aged ricotta

**The day before, make the sagne ‘ncannulate.**

Pour the flour on a wooden surface and shape it into a mound with a large well in the centre. Start adding water gradually while stirring slowly with a fork. Start from the centre and gradually pick up more flour from the edges. When the dough turns crumbly, switch to kneading with your hands.

Squeeze together the crumbly dough into a ball, then knead it stretching and folding the dough onto itself, for about 10 minutes. The dough is ready when you'll have clean hands and a clean board, and when the ball of dough is smooth, silky, pliable, and no longer sticky.

Cover the ball of dough with a bowl and let it rest at room temperature for about 30 minutes.

After the resting time, cut off half of the dough and cover the rest with a bowl. I find it easier to roll out half portion per time, but if you are a confident pasta maker, feel free to roll out the dough all at once.

Lightly sprinkle the wooden board and the dough with semolina, then roll out the dough with a rolling pin into a very large, 1mm thick sheet. Aim for a 40cm/15in by 36cm/14in rectangular.

Fold the sheet onto itself and cut it into 2cm/ 25/32 in thick ribbons.

To make sagne ‘ncannulate, take one ribbon and open it up. Hold the ribbon with one hand, and twist the pasta with the other hand, until completely curled, then fold the curled ribbon onto itself until ends meet.

Arrange the sagne ‘ncannulate one next to the other on a wooden board lightly dusted with



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semolina flour, cover them with a clean tea towel, and let them dry until the next day.

**Make the tomato sauce.** Pour the olive oil into a medium saucepan, add the minced onion and a generous pinch of salt. This will help you cook the onion without burning it. Cook on low heat, stirring often, until the onions are soft and translucent, about 10 minutes.

Pour in the tomato puree, increase the heat to medium-low, and cook, stirring occasionally, for 25 to 30 minutes, until thick and glossy. Add the basil and season to taste with salt.

This sauce can be made the day before. Once cold, keep it in the fridge and reheat before serving.

**Serve the sagne ‘ncannulate.** Reheat the tomato sauce if needed, then pour half of the sauce into a large bowl.

Bring a large pot of water to a rolling boil and salt it generously. Plunge the sagne into the boiling water and cook them for about 8-10 minutes, until cooked through but still al dente.

Drain the sagne and toss them in the tomato sauce. Top the sagne with more tomato sauce, sprinkle with grated aged ricotta, and serve.