



Pasta Alla Norcina



Ingredients:

- 4 tbsp EVOO
- 6 Garlic Cloves
- 6 sausages of a fennel flavored pork sausage (or add 1 tsp of fennel seeds)
- $\frac{2}{3}$ cup white wine
- 5 oz single cream
- 8 oz rigatoni or another short pasta
- 4 $\frac{1}{4}$ oz pecorino Romano
- Black pepper

Method:

1. Crumble the sausage meat into the olive oil and break it up as you brown it, don't worry if it catches the bottom of the pan we'll deglaze it later.
2. Add the chopped garlic and an extra splash of Olive oil.
3. When the sausage is well colored, deglaze the pan with the white wine ensuring the catch all the bits from the bottom.
4. Meanwhile, cook your pasta in salted water until al dente.
5. Add a cup full of pasta water to the sauce and half of the cheese, before stirring through the cream.
6. Add the cooked pasta to the sauce and toss really well to coat all the pieces, add more pecorino, and toss again.
7. Serve with more pecorino and lots of black pepper