

La Pecorara

SERVES 4



INGREDIENTS

500g of mixed mince meat (pork + veal)
1 large white onion
White cooking wine
Butter
Grated Pecorino cheese (about 3-5 tablespoons)
1 tub fresh ricotta
Shell Pasta (80-100g serve per person)

PREP TIME: 15 mins

COOK TIME: 15 mins

METHOD

1. Dice up the onion and fry in a pan with two tablespoons of butter until browned
2. Add in mince and stir in with the onion until brown
3. Turn up the heat and add a large splash of white wine and let it evaporate, then simmer
4. Add in 4 large tablespoons of fresh ricotta and the pecorino and stir through. Season with black pepper and a tiny pinch of salt. The pecorino is quite salty so you don't want to over do it
5. Stir through al dente pasta and serve! I usually add in more Pecorino cheese on top as well :)

I remember the first time Nonna Franca made this dish for me was back in the summer of 2017 when we met in Monopoli. It is NOT for the faint hearted, and is generally best in winter but SO tasty! If you are watching the calories, please skip to the next recipe! This recipe actually originates from Abruzzo.