

SPICY NDJUA RIGATONI

Gary Parsons, *H&B Executive Chef*

HARVEY & BROCKLESS

the fine food c^o

Whatever we do, from sourcing amazing food
to delivering it on time,
we always stick to one simple rule...

an absolute dedication to honest, authentic, remarkable food.

SPICY NDJUA RIGATONI

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Ingredients

SERVES 1

CA531 Galbani Picante Nduja	200g
IT076 Galbani Ricotta	250g
MA008 Dell'ami Italian Sundried Tomatoes, chopped	50g
Panko bread crumbs	115g
White onion	2 large onions
Garlic, crushed	
Salt	
Pepper	
Flat leaf parsley	

Method for nduja crumb

1. Heat a drizzle of olive oil in a non-stick frying pan over medium heat. Add the minced garlic and cook for 30 seconds until fragrant.
2. Add the 'nduja, breaking it up with a wooden spoon as it warms and melts into the oil.
3. Stir in the breadcrumbs and lemon zest (if using). Toast for 3 to 4 minutes, stirring regularly, until golden, crispy and coated in the rich, spicy 'nduja oil.
4. Remove the breadcrumbs from the heat and spread evenly onto a baking tray. Place in a preheated oven at 180°C for approximately 5 minutes, or until golden, slightly darkened and beautifully crisp. Keep an eye on them to prevent burning.



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topped with Galbani Ricotta

Method for nduja pasta sauce

1. Heat a drizzle of olive oil in a large frying pan over medium heat. Add the finely chopped onion and gently sauté until soft and translucent.
2. Add the 'nduja, breaking it into smaller pieces and allowing it to melt into the onions, creating a rich, fragrant sauce.
3. Meanwhile, cook your pasta in a large pan of salted boiling water until al dente, reserving a mug of pasta water before draining.
4. Gradually add a splash of the reserved pasta water to the 'nduja mixture, stirring until the sauce becomes smooth, glossy and creamy.
5. Add the cooked pasta directly to the pan and toss until every piece is beautifully coated in the sauce. Add a little more pasta water if needed to loosen the consistency. Season with salt and pepper to taste.
6. Transfer the creamy 'nduja pasta to a serving platter or individual bowls. Generously sprinkle over the crispy 'nduja crumb, add dollops of creamy ricotta and finish with fresh flat-leaf parsley.

Galbani Picante Nduja Paste

A true taste of Calabria, this rich, spicy and irresistibly spreadable pork salami is bursting with bold, authentic Italian flavour. Incredibly versatile, it's perfect for enjoying both hot and cold, whether melted into pasta sauces, spread onto crusty bread or used to add a delicious kick to your favourite dishes.

Galbani Ricotta

Galbani Ricotta has a fresh and light taste. This classic Italian product has a grainy texture and fresh flavour. Its delicate taste suits a wide variety of recipes as a lighter alternative to cream cheese or can be enjoyed on its own simply spread on bread.

Dell'ami Sundried Tomatoes

Bursting with rich, sweet and tangy flavour, these semi-dried tomatoes are slowly dried to intensify their natural sweetness while retaining a beautifully soft, juicy texture.
