

Orecchiette e cime di rape
A recipe from a group of Italian students

Ingredients:

(for 4 people)

- 300 g orecchiette (pasta)
- 1 kg turnip
- 1 garlic clove
- 100 g pugliese extra virgin olive oil
- 2 salted fillets of anchovies
- bread crumbs
- chilli to taste

Instructions:

1. Select the tender leaves and the tops of the turnips.
2. Clean, wash and dry the turnips.
3. Heat the oil and lightly fry the garlic in a large pan, add 2 salted fillets of anchovies.
4. Put a little oil in another pan and fry the bread crumbs until golden brown.
5. Boil the turnip tops and leaves in salted water for 10 minutes. Then add orecchiette and boil them altogether for 8-10 minutes.
6. Strain orecchiette and turnips.
7. Mix pasta, turnips and sautéed anchovies.
8. Serve it with the toasted bread and chilli on the top.

BUON APPETITO!

See what the finished dish looks like by clicking online:

http://www.bbc.co.uk/worldservice/learningenglish/specials/2009/10/091029_recipes_oct3.shtml