

# ORECCHIETTE BARESI CON SALSICCIA E RAPETTE SMALL EAR SHAPED PASTA WITH ITALIAN SAUSAGE, BROCCOLI RABE AND PARMESAN CHEESE

*Yield 16 portions*

*Plate: 8 inch bowl with 10 inch underliner and doily, 12 inch bowl no underliner for large.*

## PLATE COMPONENTS

Ingredient	Amount
Orecchiette pasta	2 packages
Broccoli rabe, blanched	2 lb.
Parmesan, grated	1 Cup
Italian parsley, chopped	½ Cup
Basil, chopped	½ Cup
Oregano, chopped	½ Cup
Chives, fine mince	½ Cup
Red pepper flakes	t.t.

## Method: Cooking Orecchiette Pasta

1. Cook pasta to order in plenty of salted water. When pasta is cooked al dente, check with chef and remove from water.

**Note:** Appetizer size, two and a quarter ounces raw pasta; main course size, three and a quarter ounces raw pasta. For the large size, add two pieces broccoli rabe and two tablespoons more sausage mixture.

## ITALIAN SAUSAGE

Italian Sausage Mixture	
Italian sausage (mixing)	1 lb.
Tomato paste	1 can
Onion, minced	2 ea.

## Method

1. Sauté onion in olive oil, add tomato paste, add sausage and with a whisk crumble the mixture. Let simmer for a few minutes until the sausage is well separated and resembles a "Bolognese" sauce.
2. Reserve for service

## **BROCCOLI RABE**

### **Method**

1. Clean broccoli rabe, cut one inch off the bottom of the stem, where the stem is woody (Chef demo).
2. Blanch in salted boiling water, when cooked 90% of the way remove and shock in ice water.
3. Reserve for service.

### **Assembly of Plate**

1. Cook pasta to al dente.
2. While pasta is cooking, sauté three slices of garlic with some olive oil, add a pinch of chile flakes, the sausage mixture and 1 oz chicken stock.
3. Just before adding the pasta, add the herbs, and heat the broccoli rabe with the sausage mixture. Toss the pasta in it and serve.

**Note:** Plate in an eight-inch bowl, making sure the broccoli rabe is on top. Large size is plated in a 12-inch bowl, no underliner.

