

FREGOLA SARDA CON SALSICCIA Serves 6-8

SARDINIAN PASTA WITH SAUSAGE

PASTA



Ingredients:

500g fregola sarda

500g Tuscan sausage, skinned

150g pecorino cheese, grated

1 bunch of parsley, chopped

50ml lemon oil

Method:

1. Boil fregola in a generous amount of salted water for 10 minutes, drain.
2. While fregola is cooking, fry the skinned sausage in a non-stick pan breaking up with a wooden spoon. Put on a lid and cook gently for 5 minutes stirring occasionally.
3. Mix together the fregola, sausage, parsley, pecorino and lemon oil.