Tagliarini with Sausage and Fennel Ragù

Pasta with Salsiccia and Fennel Ragù – a flavorful alternative to ragù made with ground meat

Easy 2 Servings 110 min.

This pasta sauce with salsiccia is a flavorful alternative to ragù made with ground meat. Various Italian regions dispute the origin of this sausage—which is clear proof of its popularity.

Ingredients

2 cans of ORO di Parma organic strained tomatoes (400 g each)

2 tbsp ORO di Parma organic tomato paste

400 g fresh tagliarini

1 onion

250 g fennel bulbs

200 g carrots with tops

350 g salsiccia (spicy, coarsely ground sausage; preferably organic)

200 ml dry white wine

2 tbsp capers

30 g black olives (pickled and pitted)

2 tbsp extra virgin olive oil

Freshly ground pepper and salt

Used products:

Step 1: The Preparation

First, prepare the ragù. To do this, finely dice the onions, fennel, and carrots. Remove the sausage meat from the casing and dice it as well. Next, heat some olive oil in a pan, sauté the diced vegetables, and then add the salsiccia. Then add the tomato paste, stir everything well, and deglaze with white wine. Now just add the ORO di Parma strained tomatoes and a handful of carrot tops, then cover the pan with a lid and let the sauce simmer over low heat for about 1.5 hours. After about an hour, you can also add the capers and olives so they have enough time to infuse the sauce with their flavor. Just season to taste with salt and pepper—and the sauce is ready!

Step 2: The Tagliarini

Cook the tagliarini in boiling salted water until al dente, and toss them with the ragù immediately after draining. Plate the delicious pasta dish and garnish it with fresh Italian herbs of your choice. Molto delicato!

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