

OUR FAVORITE RECIPES

## Shell Pasta with a Sauce of Four Cheeses and Chicory



**Ingredients:**

- 20 shell shape pasta
- 2 fresh Italian pork sausages, skins removed
- 1 sweet red onion, finely diced
- 1 clove garlic, sliced
- 2 tablespoons extra virgin olive oil
- 125 g (4 oz) Gorgonzola cheese
- 125 g (4 oz) Pecorino Romano cheese
- 125 g (4 oz) Parmigiano Reggiano
- 125 g (4 oz) Mascarpone cheese
- 1 bunch Italian parsley, chopped
- 1 fresh chili, sliced
- 2 cups milk
- Salt and pepper to taste
- 1 radicchio finely chopped

**Preparation:**

In a pot fry lightly onion, garlic and chili together with the sausage meat, then add milk and mascarpone, stirring all the time. Add Gorgonzola and grated Pecorino and Parmigiano. Keep stirring until you have a homogeneous texture. Add abundant black pepper and parsley. In four pasta plates put bunches of radicchio in the centre and place the 5 shell pasta pieces cooked "al dente" around the heap (like a flower). The radicchio heap keeps the pasta in position with the opening facing upward. Fill each piece of pasta with the cheese mix. Sprinkle a little chopped parsley on top and serve immediately.

Makes 4 servings

