



PEZZULLO MEZZE MANICHE WITH SAUSAGE, PUMPKIN AND SMOKED PROVOLA CHEESE

Ingredients: serves 4

*350 g Pezzullo Mezze maniche
130 g sausage
250 g pumpkin chopped into small cubes
130 g smoked provola cheese
Extra virgin olive oil, salt and pepper, to taste*

To garnish

Buds

Preparation

Chop the pumpkin into small cubes, sprinkle it with a bit of butter, minced onion and the herbs you prefer.

Crumble the sausage and season lightly with extra virgin olive oil, onion and a few herbs.

Let rest it for a couple of hours; meanwhile fry the provola.

Cook Pezzullo Mezze maniche, sprinkle them in the sausage sauce, cooked with butter, minced onion and meat broth.

Transfer to a dinner plate.

Put the pasta, sausage's pieces and pumpkin assembling a sort of chessboard.

Sprinkle with the smoked provola cheese and decorate with the buds. Serve.

