



PEZZULLO MEZZE PENNE RIGATE PIE WITH ANCHOVIES AND PUMPKIN FLOWERS

Ingredients: 4 serves

*350 g Pezzullo Mezze Penne rigate
250 g anchovies
500 g pumpkin flowers
1 garlic clove
10 cherry tomatoes
100 g tomato sauce
Extra virgin olive oil, to taste
Chopped parsley, to taste
Chilli pepper, salt and pepper, to taste*

Preparation

Clean the anchovies, debone them and wash them with running water for 15 minutes.

Put the cleaned anchovies in a cookie cutter with a diameter of at least 8 cm.

Season them with salt and pepper.

Cook Pezzullo Mezze Penne rigate according to the package instructions until tender yet al dente.

Meanwhile heat the extra virgin olive oil, add the garlic clove and the chili pepper.

Sauté for 1 minute. Add the anchovies in little pieces and then the cooked pasta.

Add the pumpkin flowers, chopped into thin slices. Add extra virgin olive oil and chopped parsley.

Toss over high heat for 1 minute.

Put the cooked pasta in the cookie cutter closing it with the anchovies.

Bake in the oven at 140° for 10/15 minutes.

Garnish with fried cherry tomatoes, dried pumpkin flowers and some drops of tomato sauce. Serve.

