

Stefano Manfredi's Mezzemaniche with Pork Sausage, Chestnuts and Porcini

Mezzemaniche or mezze maniche is pasta cut similar to shortened rigatoni. Maniche means sleeves and mezze means short, so short sleeves. This pasta is used with robust sauces as the short tubes with raised edges tend to hold the sauce.

Ingredients

100ml extra virgin olive oil
1 leek washed and finely sliced
2 cloves garlic finely chopped
400g fresh chestnuts roasted and roughly chopped
10g dried porcini mushrooms
400g Italian whole peeled plum tomatoes
3 Italian pork sausages, casings removed
Half a cup of roughly chopped parsley
500g mezzemaniche pasta
80g freshly grated Pecorino
4 raw peeled chestnuts grated
Salt & pepper

Soak the porcini mushrooms in half a cup of cold water for 20 minutes, discard the liquid. Peel the chestnuts with a potato peeler, grate and set aside. Roughly chop the porcini mushrooms. In a large pan heat the olive oil, medium heat, add leeks and garlic lightly fry for 2 minutes. Add the chopped chestnuts and porcini, stir for 1 minute. Add the whole tomatoes, squeeze them in your hands (*do not chop the tomatoes as chopping the seeds can make them bitter*). Stir well, bring to the boil then simmer. Add the pork sausage and parsley, simmer for 15 minutes. Turn off the heat, season.

Cook the mezzemaniche pasta in salted boiling water. Once cooked drain, add the sauce and pecorino. Serve garnished with grated raw chestnuts.

Serves 4 to 6 as entree