Crostini con Salsiccia di Cruschi e Ricotta

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1½ pounds Pork shoulder or butt, finely diced
3 Tbsp Cruschi peppers, finely ground
2 Tbsp Whole fennel seed
½ cup Extra virgin olive oil
1 cup Onions, roughly pureed
1 clove Garlic
8 pieces Lightly toasted bread
½ cup Fresh ricotta

Preparation:
1. Mix diced pork, cruschi peppers and fennel together in a bowl.
2. Allow to sit overnight.
4. Season to taste.
5. After 5-7 minutes, add pork mixture.
6. Cook over medium heat for 35-40 minutes, until pork has caramelized, has deep bronze color and is slightly crunchy.
7. Set aside.
8. Rub toasted bread with garlic.
9. Smear with fresh ricotta.
10. Top with cruschi pork and serve.

Serves 8

Continued on back...

As seen in the 2012 Culinary Theater!
Sauce Preparation:
1. Season meats with salt and pepper.
2. In a pan large enough for all ingredients, add extra virgin olive oil and brown seasoned meats for 8-10 minutes, until well-colored on all sides.
3. Remove meat from pan and add onions, beef marrow and garlic.
4. Sweat together until onions are soft, about 5-6 minutes.
5. Add red wine; allow to reduce for 3-4 minutes.
6. Return meat to pan and add tomatoes and beef broth. Season to taste.
7. Cover and cook for 3-3½ hours, until meat is tender and falling off the bone.
8. Remove all meat and chop to desired size.
9. Add meat back to tomato sauce, setting ¼ aside for topping the dish or for future use.

Pasta
1–1½ pounds Rigatoni
1/3 cup Pecorino romano
1/3 cup Parmigiano reggiano

Pasta Preparation:
1. In a separate pot, cook pasta in abundant salted water.
2. Drain and add pasta to sauce while still al dente, tossing to coat.
3. Add ¼ cup each of pecorino and Parmigiano.
4. Remove from heat.
5. Toss until coated.

To Serve
Top pasta with set aside sauce (if desired) and remaining cheese.

Serves 6-8

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