



DAVINZI

VOM EINFACHEN DAS BESTE

OLIVE INFORNATE DI FERRANDINA

Pasta Risottata Lucana with Maiatica dried olives from Ferrandina

Oliva infornata di Ferrandina - this is the name of this regional speciality from Basilicata. Meaty Fleshy olives of the local Maiatica variety are harvested in December, blanched briefly and then dried on wooden racks for a week, during which time the loss of water already concentrates the aromas immensely. Finally, the olives are salted and dried in special ovens.

The Oliva infornata di Ferrandina is the classic for the aperitivo. Very intense and concentrated in flavour therefore also perfect for seasoning sauces and meat dishes. Here is our recipe:

„Pasta Risottata“ Lucana

250 g FERRICELLO Lucano
12-15 Olive infornata di Ferrandina
50 grams dried soaked tomatoes
1 onion, chopped
2 cloves of garlic
2 stalks of celery
750 ml hot vegetable stock
3 tablespoons extra virgin olive oil
Chilli, ground pepper
1 tablespoon capers
salt to taste
(Attention, the olives and capers already give off an intense flavour).
Fresh or dried oregano Optional
fresh basil, Parmesan cheese

Pasta Risottata Lucana

is a tasty dish with a creamy consistency.

The preparation is similar to that of a risotto. Cut the vegetables and tomatoes into small pieces and sauté them with the olives in a little olive oil in a wide pan. Add the FERRICELLO Lucano Pasta and deglaze with some of the hot vegetable stock and fill up until the pasta is covered. Bring to the boil and simmer over a low heat, stirring constantly. Keep adding stock as soon as the liquid has boiled down.

When the noodles are "al dente" Mix in the capers and fresh herbs and serve on warmed plates with a small drizzle of DaVinzi olive oil.

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Sincerely, YOUR DAVINZI-Team