

*Campione*  
FINE ITALIAN PASTA

Mushroom and cauliflower  
white spelt gigli



# Mushroom and cauliflower white spelt gigli

## INGREDIENTS:

SERVES 4

500g gigli pasta  
320g button mushrooms, sliced  
½ large cauliflower  
40g ricotta cheese  
40g Italian hard cheese, grated  
2 garlic cloves, sliced  
120g onions, chopped  
Small handful of thyme, leaves picked  
Small handful of parsley, chopped  
1 red chilli, finely sliced  
1 lemon  
Pinch of sea salt  
Pinch of cracked black pepper  
130ml olive oil

Sourdough crumb:  
50g sourdough breadcrumbs  
15g Italian hard cheese, shaved  
20g crispy onions  
1 clove of garlic, minced  
2 lemons  
Pinch of chilli flakes  
Pinch of yeast  
Pinch of sea salt  
Pinch of cracked black pepper  
2 tbsps olive oil

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## METHOD:

1. For the sourdough crumb: Remove the crusts from the bread and blitz till coarse resembling bulgur wheat. Mix the garlic with the oil. Add the breadcrumbs, salt and pepper and mix well. Roast in the oven at 160 degrees for approximately 15 minutes until golden, stirring from time to time. Allow to cool. Add zest of two lemons, yeast flakes, crispy onions, chilli, Italian hard cheese and check the seasoning. Store in an airtight container.
2. Cook the pasta as per packet instructions. Drain, rinse in cold water and drain again. Dress with 30ml olive oil.
3. Trim the cauliflower, remove and discard the leaves, then chop the cauliflower florets and stalk into small chunks.
4. Heat 100ml of oil in a wide saucepan on a medium heat, add the garlic, onion, chilli and thyme, then cook gently for 10 minutes, or until golden.
5. Add the sliced mushrooms and cauliflower, cover with a lid and cook gently for about 10 minutes, or until softened.
6. Once softened, mash the cauliflower mixture with a fork or potato masher until broken down, but still with a bit of texture. Stir in the ricotta, then season to taste with sea salt, black pepper and the juice from half the lemon.
7. Add the pasta to the sauce along with the Italian hard cheese and toss well, adding an extra splash of water to loosen the sauce, if needed.
8. Serve with a sprinkle of sourdough crumb.