



MACARRONES KIN RECOTTU

from

Sweet Myrtle & Bitter Honey

The Mediterranean Flavors of Sardinia

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Published by Rizzoli International Publications (October 2007)

Macarrones kin Recottu *Pasta with ricotta and bottarga*

Serves 4

- 1 pound malloreddus pasta (or short tubular pasta)
- 1 cup heavy cream
- 1 cup sheep's milk ricotta cheese (or other creamy ricotta cheese)
- 4 tablespoons grated bottarga di muggine
- Freshly ground black pepper
- 1 bunch flat leaf parsley, finely chopped
- 2 tablespoons extra virgin olive oil

Bring a large pot of salted water to a boil, add malloreddus and boil for 10 to 12 minutes, or until al dente.

While cooking the pasta, heat the heavy cream in a large saucepan over a medium heat. Add ricotta and stir well to combine. Cook for 5 minutes, continuously stirring until the sauce thickens and is well combined. Stir in 2 tablespoons of bottarga and freshly ground black pepper to taste.

Drain pasta and add to ricotta mixture. Add parsley and toss well to combine; stir in the olive oil. Pour pasta mixture into a ceramic serving dish, then sprinkle with the remaining 2 tablespoons of bottarga.