



100 | DI QUESTI PIATTI



BIGOLI WITH MORTADELLA BOLOGNA PGI AND WILD SPROUTS

Region: Veneto

Typology: First Course

Difficulties: Easy

Time: 30 minutes

Ingredients: Bigoli, Mortadella Bologna IGP, onion, Steamed wild sprouts

Recipe created by: Francesca Antonucci

Ingredients (For 4 serves)

- Mortadella Bologna PGI 3.5 oz.
- Bigoli, 11.2 oz
- Steamed wild sprouts, 3.5 oz
- Chopped onion, 0.7 oz
- Extra virgin olive oil, 0.3 oz



Method



Heat the chopped onion and the extra virgin olive oil in a nonstick skillet. Sauté the wild sprouts in the pan over medium heat for about 3 minutes.

Place mortadella in a food processor and process. Add the processed mortadella to the wild sprouts.

Cook bigoli.

Toss the drained pasta into the mortadella and wild sprouts sauce, stir well and serve warm.