



Pasta alla Norcina

Servings: 6

Preparation Time: 30 minutes

Start to Finish Time: 1 hour 15 minutes

The pork made into sausages gives it a more sausage salty taste. Same creamy consistency as the veal recipe which makes the dish texturally appealing.



Sausage:

1 1/2 teaspoons salt

1/4 teaspoon baking soda

3/4 teaspoon pepper

8 ounces ground pork

1 teaspoon garlic, minced

3/4 teaspoon fresh rosemary, minced

1/8 teaspoon ground nutmeg

3/4 teaspoon pepper

2 teaspoons vegetable oil

3/4 cup heavy cream

Pasta:

1 pound pasta, orecchiette

Mushrooms & Rest of Recipe:

3 teaspoons vegetable oil (divided)

8 ounces mushrooms, cremini, trimmed (see SUBSTITUTION)

1/8 teaspoon salt

1 teaspoon garlic

1/2 teaspoon fresh rosemary, minced

1/2 teaspoon pepper

1/2 cup white wine

3/4 cup Pecorino Romano cheese, grated

3 tablespoons fresh parsley, minced

1 tablespoon lemon juice

In Italy, the star of this creamy pasta dish is handmade sausage from a tiny Umbrian village. Where does that leave the rest of us? Pasta alla norcina is a pasta dish that showcases flavorful pork sausage in a light cream sauce. For an authentic-tasting version, we had to make our own sausage. We streamlined the process by starting with store-bought ground pork and making a strong brine with salt to speed its effect. To ensure the juiciest (and most flavorful) possible sausage, we added baking soda and seared the sausage in the form of a patty on both sides before chopping it into small pieces and gently finishing it in the sauce of cream, wine, and mushrooms.

PREPARE MEAT (15 minutes):

Grease large dinner plate with vegetable oil spray. Dissolve 1[teaspoons salt and baking soda in 4 teaspoons water in medium bowl. Add pork and fold gently to combine; let stand for 10 minutes.

Add 1 teaspoon garlic, 3/4 teaspoon rosemary, nutmeg, and 3/4 teaspoon pepper to pork and smear with rubber spatula until well combined and tacky, 10 to 15 seconds.

Transfer pork mixture to greased plate and form into rough 6-inch patty.

COOK PATTIES (10 minutes):

Heat 2 teaspoons oil in 12-inch skillet over medium-high heat until just smoking. Add patty and cook without moving it until bottom is browned, 2 to 3 minutes.

Flip patty and continue to cook until second side is well browned, 2 to 3 minutes longer (very center of patty will be raw).

Remove pan from heat, transfer sausage to cutting board, and chop into 1/8- to 1/4-inch pieces. Transfer sausage to bowl and add cream; set aside.

COOK PASTA (15 minutes):

Bring 4 quarts water to boil in large saucepan. Add pasta and 2 tablespoons salt and cook, stirring often, until al dente. Reserve 1 1/2 cups cooking water, then drain pasta and return it to pot.

MEANWHILE COOK REMAINING INGREDIENTS & PATTIES (5 minutes longer than pasta)

SUBSTITUTION: *White mushrooms may be substituted for the cremini, and short pasta such as mezzis rigatoni or shells for the orecchiette.*

NOTE: *There is a lot of salt from the sausage and the cheese. Careful when adding more.*

NOTE: *This pasta recipe it's similar to the Orecchiette with Veal , Capers and White Wine recipe.*

While pasta cooks, pulse mushrooms in food processor until finely chopped, 10 to 12 pulses.

Return now-empty skillet to medium heat. Add 1 tablespoon oil, mushrooms, and [teaspoon salt; cook, stirring frequently, until mushrooms are browned, 5 to 7 minutes.

Stir in remaining 2 teaspoons oil, remaining garlic, remaining 1/2 teaspoon rosemary, and 1/2 teaspoon pepper; cook until fragrant, about 30 seconds.

Stir in wine, scraping up any browned bits, and cook until completely evaporated, 1 to 2 minutes.

Stir in sausage-cream mixture and 3/4 cup reserved cooking water and simmer until meat is no longer pink, 1 to 3 minutes.

Remove pan from heat and stir in Pecorino until smooth.

Add parsley, and lemon juice to the sausage sauce and toss with the pasta. coat well.

Before serving, adjust consistency with remaining reserved cooking water as needed and season with salt (watch the salt) and pepper to taste.