

Orecchiette alle cime di rapa

Orecchiette with turnips tops

They are one of the most representative dishes of Apulia, especially of Bari.

Orecchiette are ear shape pasta made from hard wheat semolina. They are prepared exclusively in Puglia in South Italy by the women of the Arco Basso street in the old Bari. It is a fascinating street and you should not miss it if you visit the city.

In each of the houses, you can observe the women in front of their television and shaping extremely fast their “little ears”.



Ingredients

- 240 gr Orecchiette (*fresh*)
- 250 gr Cime di Rapa *Or fresh blanched broccoli*
- 1 Garlic clove
- 2 Anchovies
- 1 pinch of chili
- Olive oil

Instructions

Wash and clean turnips tops. Boil water and add turnips tops. After 3 minutes, add orecchiette.

Cut the anchovies in small pieces and peel and crush the garlic clove.

In a sauce pan, put the olive oil, the garlic, the chili and the anchovies. Cook for a few minutes at medium heat.

When pasta and turnips tops are ready, drain them and add them into the sauce pan. Stir for a couple of minutes and serve them. Et voilà!



The chefs answer!!!

Johara:

Good morning,

I'd like to try this recipe, but in my country it's difficult to find Turnips tops (cime di rapa). Which vegetables can substitute them?



Chef::

You can try with broccoli, even if the taste is a bit different.

Sam:

Can I substitute olive oil with seed oil? Olive oil is expensive!



Chef:

Yes, but the taste is different. You just need a spoonful of olive oil.