

Pannocchie with Tuscan kale....serves 4-6

As prepared at Festa Italiana 2011 by Walter Pisano, Executive Chef @ Tulio's
<http://www.tulio.com>

Ingredients:

2 lbs pannocchie pasta
1 bunch Lacinato kale washed sliced thin (Tuscan kale)
1/2 cup toasted pine nuts
1/2 cup Trampetti olive oil
3/4 cup tome grated
Saffron salt to taste
Controne chili to taste

Cooking:

In a heavy bottom sauté pan add 1/4 cup olive oil begins to heat slowly add pinch of controne chili then add the kale sauté for 1 minute and turn off. Keep in the pan and set aside.

In a heavy bottom sauce pot boil 3-4 gallon of water with 3 tablespoon of salt. When the water is boiling add the pasta and stir. Cook the pasta approximately 8-10 minutes or till it's slightly al dente.

It the kale pan turn the heat on to medium and add the pine nuts , when the past is cooked drain well and toss in the pan with the kale and pine nuts and the remaining trampetti oil adjust the seasoning with saffron salt and toss with the tome. Serve immediately.

Chef's tip: add golden raisins for some sweetness.