



# Fettucine alla Montagnola

## *Montagnola Fettucine*

### Ingredients:

- 350 gr. (12.3 oz.) Rigatoni pasta
- 4 Artichokes
- 200 gr. (7 oz.) Sheep Ricotta Cheese
- 1 bunch Fennel
- 1 Shallot
- 30 gr. (1 oz.) Extra-Virgin Olive Oil
- Salt, pepper
- 50 ml. (0.2 cups) White wine

### Preparation:

1. Brown the shallot with some oil in a frypan.
2. Clean and thinly slice the artichokes. Add them with salt and pepper in the pan. Simmer with white wine until reduced.
3. In the meantime, bring a pot of water to the boil to scald the fennel for a few minutes. Chop it and put it in the frypan with the other ingredients. Add some fennel-cooking water to simmer.
4. Cook the Rigatoni pasta in the same water of the fennel. Add some salt when it boils. When al dente, dry the pasta and add it to the frypan with the other ingredients. Add the ricotta cheese and some cooking water until creamy.
5. Serve with ground pepper and some chopped fennel.

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*Buon Appetito!*

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