

**GNOCCHETTI SARDI WITH SAUSAGE SAUCE OR MALLOREDDUS ALLA
CAMPIDANESE**



Ingredients (serves 4 people):

Malloreddus

400 g durum wheat semolina flour

2 saffron packages

2 eggs

4 pinches salt

200 ml warm water, approximately

Campidanese Sauce

800 g fresh pork shank sausage
1 diced onion
100 g Pecorino cheese or Parmesan cheese
Basil leaves to taste
400 g simple tomato sauce
2 tbsp double concentrated tomato paste
Salt to taste
Black pepper to taste
Olive oil as needed
Grated Parmesan cheese to taste

Preparation:

1. For Malloreddus, put the durum wheat semolina flour in a bowl.
2. Dissolve the saffron in 100 ml of water and pour it into the bowl containing the durum wheat semolina flour and start mixing and adding the rest of the water and salt.
3. Mix until compact and firm, wrap in PVC film and let it rest for 30 minutes at room temperature.
4. Form thin rolls of pasta the thickness of a finger.
5. Cut the rolls into small pieces about 2 cm long.

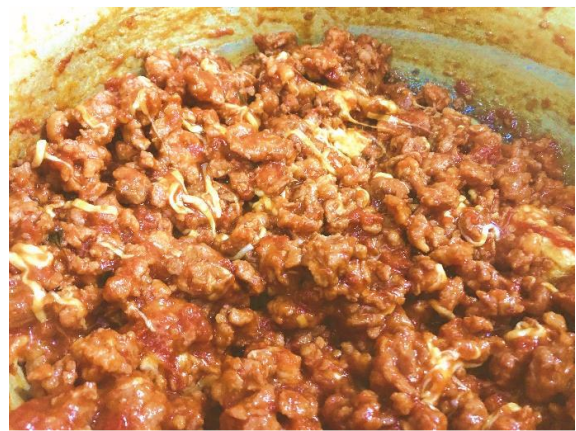


6. Roll the pieces of pasta through one of the appropriate tools to make the grooves or use a special machine to make the Malloreddus.
7. Put the pieces of pasta on a floured surface to dry.
8. For Campidanese sauce, peel and finely chop the onion and let it brown slowly in a pan with olive oil.
9. Peel the sausage with your hands and remove all the skin and add to the onion stew.
10. Let it brown slowly for 15 minutes over high heat and stir constantly so that the meat does not stick.



11. Add the tomato sauce and double concentrated tomato paste.

12. Stir and cover with a lid and cook for about 30 minutes.



13. If necessary adjust salt and pepper.

14. Add the Pecorino cheese and mix and finish with basil leaves.

15. Cook the malleddus in salted water.



16. Put the Campidanese sauce on a platter and add malloreddus and stir.

17. Serve with extra Pecorino cheese.

