Puntarelle with Buratta and Pasta

Ingredients

- 400 g cavatelli pasta (14 oz), or one of your choice
- 400 g puntarelle chicory (14 oz) weight without the leaves
- 4 anchovy fillets (preserved in oil or salt)
- 1 garlic clove, peeled
- 3-4 tbsp extra virgin olive oil
- 100 g breadcrumbs (3.5 oz)
- 200 g burrata (7 oz)
- Salt for pasta and to taste
- Ground black pepper to taste
- Red chili pepper flakes (optional)
Instructions

1. Clean the puntarelle: If you have a whole Catalan chicory, you will have to remove all the outer leaves to get to the puntarelle, which are in the “heart” of the chicory. These leaves can be cooked too. Although they are quite bitter, the leaves are good in soups. Once you have removed the dark outer leaves and their stalks, cut off a little of the bottom of the puntarelle and separate them. Slice them finely, lengthwise. Soak the cut shoots in ice cold water for 15 minutes, drain and pat dry.

2. In the meantime, bring a pot of water to a boil. Add salt and bring to a boil again. Cook the pasta al dente according to the instructions on the packet. Fresh pasta will cook very quickly.

3. Heat the extra virgin olive oil in a pan and mix the anchovies into it, with the garlic clove and some chili pepper flakes, if using.

4. Add the puntarelle and let it cook for a few minutes, stirring continuously. If the puntarelle get too dry, add a few tablespoons of pasta cooking water.

5. In a separate small frying pan, toast the breadcrumbs with two tablespoons of extra virgin olive oil. Stir frequently and be careful not to burn the breadcrumbs.

6. Drain the pasta al dente and add to the puntarelle. Add the breadcrumbs. Mix everything together over a high heat.

7. Drain and cut the burrata into pieces. Add the burrata to the pasta; do not mix it in. Serve immediately.