



PENNE AL CAVOLFIORE
(Penne with Cauliflower)

Ingredients:

- 400 gr. penne pasta
- 100 ml white wine
- 50 ml. extra virgin olive oil
- 1 head cauliflower
- 4 tablespoons grated pecorino
- 2 tablespoons chopped parsley
- 2 garlic cloves
- 2 anchovy fillets (or anchovy paste)
- 1 stalk celery
- salt and pepper

Directions:

Heat the extra virgin olive oil in a pan, add the chopped celery, parsley and garlic. When the garlic becomes golden, add the cauliflower, cut into small pieces, then the white wine and the anchovy fillets. Cook slowly. Add hot water, if needed, to maintain a creamy consistency to the sauce..

Cook the pasta in boiling salted water for 10 to 12 minutes (until al dente). Drain and mix in the cauliflower, add grated pecorino, freshly ground pepper to taste and a drizzle of extra virgin olive oil.