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Recipe number ninety-six

Pasta con fichi e rucola

Pasta with fresh figs and rocket

Ingredients for 4 people

300 g fresh, ripe figs, about 8 of them

1 to 2 garlic cloves

1 sprig of rosemary

3 to 4 tbsp olive oil

salt, pepper, peperoncino

1 handful of raw rocket and

3 to 4 extra figs, quartered

quarter them

fry slowly together,

then add the

figs

deglaze and let it simmer

briefly until a sauce forms.

Season with

Cook the pasta al dente, if possible choose
a short shape, such as penne or rigatoni.

Set aside plenty of pasta water.

Drain the pasta, oil it a little and mix in the sauce,
then fold in at least

raw.

Add a little pasta water and then – it works best
with two people – keep adding pasta water and
scatter about 30 g grated parmesan over it, stirring
vigorously until a creamy emulsion forms.

There should be no lumps of cheese. If necessary, add
more olive oil as well.

Podere Riparbella

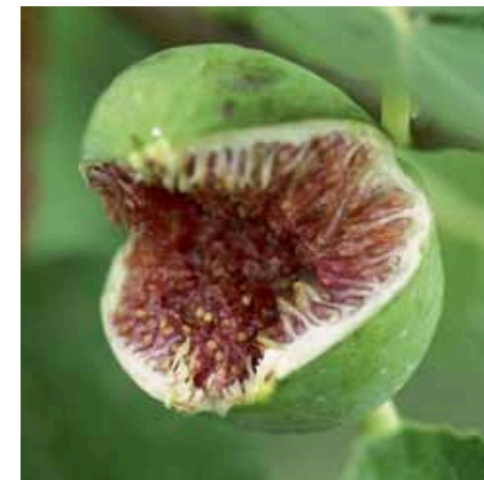
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VERONICA'S TIP

Figs can be frozen raw and whole for
use in both of these recipes !

Autumn in a new guise. Unfamiliar and extremely delicious!
With thanks to splendido for the idea.

If you still have too many figs, cook them in the oven in a
mixture of sweet white wine, lemon slices, cinnamon and
cloves. After cooking, reduce the liquid to a syrup and pour
it over them. Serve them chilled. They taste good just like
that, accompanied by a sprig of rosemary, or of course with
whipped cream or an ice cream.