



### INGREDIENTS

- ¼ cup extra virgin olive oil, plus extra for frying
- Salt flakes, to taste
- 1 red onion, finely diced
- 500g strozzapreti
- 100g 'nduja
- 125g salted butter
- 1 bunch chicory, green part only, chopped (see below)
- 2 eggs
- 1 cup coarse fresh breadcrumbs

*The name chicory is sometimes used for endive or witlof. The kind I use here looks like long dandelion leaves, they are related and you could use dandelion or any other bitter greens instead.*

### 'Nduja Strozzapreti

This very versatile recipe is built around Calabria's fiery, spreadable salami called 'nduja; available from most delis, my favourite version is from Salumi Australia. I've made this dish without the chicory (just eggs) and without the eggs (just chicory), but I like it best with both. Replace strozzapreti with any short pasta and don't worry about being too precise when slicing the green leaves from the thick white chicory stems - use it stems and all, finely sliced, if you prefer (though I like the stems cooked as a separate vegetable). Coriole's soft sangiovese is a great accompaniment, the perfect foil for the spicy 'nduja.

**Serves 6 as an entrée**

### METHOD

1. Heat oil in a frying pan, add onion and a good pinch of salt and cook, covered, for about 10 minutes, until starting to colour, stirring occasionally.
2. Meanwhile, bring a large pan of salted water to the boil and add pasta.
3. Add 'nduja to the onion, stir to break up well and cook for a few minutes.
4. Add butter and chicory greens to the pan and stir for a minute or 2, until chicory wilts.
5. Break in eggs, immediately remove pan from the heat, cover and set aside.
6. Heat oil in a small saucepan, add breadcrumbs and fry until crisp and brown. Drain and set aside.
7. When pasta is al dente, drain it, reserving some of the cooking water.
8. Add pasta and ¼ cup of cooking water to the 'nduja mixture, return to medium heat and toss well for a minute or so, until egg sets.
9. Serve topped with fried breadcrumbs.