



### **Linguine with Grilled Beef Sauce, Rocket Pesto and Parma Ham**

Inspired by Chef Igles Corelli from Tuscany, who presents his Garibaldian cuisine, which brings together the best of Italian products from north to south using only products that are in season and certified, highlighting the Slow Food strongholds.

#### **Rocket Arugula Pesto:**

- 2 cups rocket or arugula
- 2 Tablespoons pine nuts
- 1 clove garlic
- 3 to 4 Tablespoons olive oil

#### **Meat Sauce:**

- 1 to 2 stems celery, trimmed
- 1 large carrot
- 1/2 onion, thinly sliced
- 1/2 cup olive oil, as needed, divided
- 2 slices Parma Ham, cut into thin strips
- Salt and black pepper to taste
- 1/2 pound top sirloin steak, about 3/4 inch thick

2 tomatoes  
1 sprig fresh rosemary, leaves removed  
4 sprigs fresh thyme, leaves removed

7 ounces linguine  
1 to 3 cups chicken or vegetable stock as desired

Serve with: 2 to 4 slices Parma Ham in rosette shapes, 4 ounce Burrata cheese ball, halved cherry tomatoes, black kalamata olives, rocket leaves as desired.

Pesto: In a food processor, blend the rocket, pine nuts, and garlic. Add the oil very slowly until a homogeneous sauce forms; season with salt to taste. Set aside.

Lengthwise slice the celery into thin slices. Cut carrots with potato peeler into thin slices. Place celery, carrots, and onions in large bowl of ice water. Before using, drain, dry, and toss with about 1 Tablespoons oil. Grill briefly in perforated wok with the Parma Ham strips, season with salt and pepper to taste. If cooking on stove top, stir fry in deep 12 inch wok pan until lightly browned. Remove from pan; set aside until cool enough to handle, chop vegetables; set aside.

Season steak on both sides with salt and black pepper. Grill over medium heat or in oiled wok pan until browned on both sides and medium doneness, about 8 to 10 minutes. Set aside to rest about 10 minutes; slice into thin slices.

Cut tomatoes in half horizontally; grill or pan fry halves in greased wok on both sides until softened. Remove the skins, mash tomatoes; place in large bowl with chopped grilled vegetables, and chopped rosemary and thyme. Season with salt and pepper; set aside to stay warm.

Heat oil to wok, and quickly fry the dry linguine until they are a hazelnut color. Add about 1 cup hot stock; bring to a boil; cook like risotto, adding hot stock to wok until linguine is al dente. Remove from heat; toss with grilled vegetable mixture.

To plate: Spread the rocket pesto on serving platter; top with linguine and steak slices. Form Parma Ham into rose shapes, add 4 ounce burrata cheese ball topped with rocket pesto, halved cherry tomatoes, black olives, and rocket leaves. Serve warm.

Serves: 4

**About the Recipe:** The linguine is enrobed with a silky rich vegetable sauce, grilled steak slices, and strips of Parma Ham. The Italian flavor of rocket pesto blends with the pasta adding that perfect balance. Creamy burrata cheese, fresh cherry tomatoes, and black olives provide perfect Tuscan complements.