

FIRST COURSE

Pasta with cauliflower "arriminata"



 1h.
Cooking Time

 1
Level of Difficulty: Easy

 2
Servings

Ingredients:

- ☐ 400 g **cauliflower**
- ☐ 180 g **pasta (bucatini)**
- ☐ 3 **anchovy fillets**
- ☐ **Raisins and pine nuts**
- ☐ 1 medium **onion**
- ☐ 1 sachet of **saffron**
- ☐ **Olive oil**
- ☐ **Salt and chilli**

For the toasted breadcrumbs:

- ☐ **breadcrumbs**
- ☐ **olive oil**

In Palermo it's better known as pasta with "vruocculi arriminati" and it's one of the most important traditional dish in Sicily. It's made with all the typical Sicilian ingredients like cauliflower, anchovies and saffron.

The Sicilian word arriminata means "mixed", in fact the cauliflower is mixed with the other ingredients inside a pot until obtaining a saucy consistency.

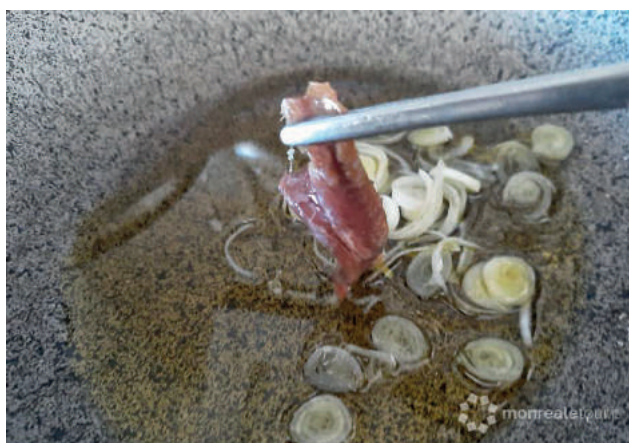
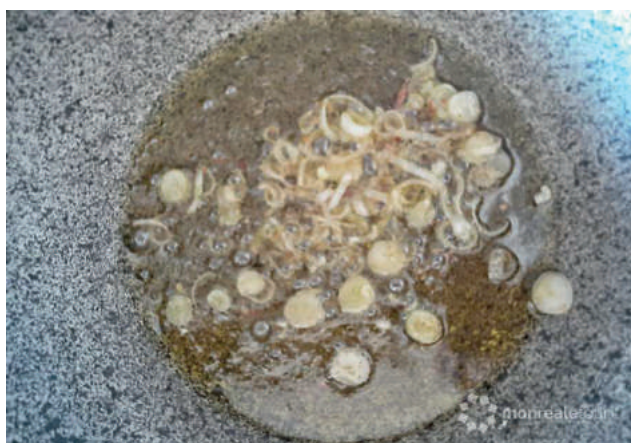
Step 1: | Mark as complete ☐

Cut the cauliflower into small florets, boil for some minutes. Remember to keep the water.



Step 2: | Mark as complete ☐

In a big pan, brown the onion with the anchovy fillets, olive oil and chilli.



Step 3: | Mark as complete ☐

Melt the saffron in hot water and put it into the pan.

**Step 4:** | Mark as complete ☐

Add the cauliflower, the raisin and start mixing (in Sicilian "arriminare"), by adding more cooking water if necessary, until you obtain a saucy consistency.



Step 5: | Mark as complete ☐

Meanwhile, cook the pasta in the pot of boiling water used for cooking the cauliflower.



Step 6: | Mark as complete ☐

When the pasta is almost ready, "al dente", transfer it in the sauce and mix all together. Serve the pasta with a generous sprinkling of toasted breadcrumb.

