

## PAPPARDELLE WITH SAUSAGE AND SAFFRON

2 ITALIAN FENNEL SAUSAGES  
1 SPICY ITALIAN SAUSAGE  
1 LEEK  
WHITE WINE  
SAFFRON  
HEAVY CREAM  
1 LB OF PAPPARDELLE PASTA  
FRESH CHIVES  
PARMESAN CHEESE

SET THE PASTA WATER TO BOIL.

TRIM THE LEEK, SLICE LENGTHWISE, RINSE UNDER RUNNING WATER TO REMOVE GRIT. CUT INTO 1-INCH PIECES.

REMOVE THE SAUSAGE MEAT FROM THE CASINGS.

IN A LARGE, STEEP-SIDED FRYING PAN, MELT 2 TBSPS OF BUTTER AND 2 TBSPS OF VEGETABLE OIL.

ADD THE LEEKS AND COOK ON A LOW FLAME TILL THEY ARE SOFT, BUT NOT BROWNE.

ADD THE SAUSAGE MEAT AND CONTINUE COOKING, MASHING THE MEAT WITH A FORK TO SEPARATE. 5 TO 7 MINUTES.

MEANWHILE, GRIND A HEALTHY PINCH OF SAFFRON AND A PINCH OF SEA SALT WITH A MORTAR AND PESTLE.

WHEN THE SAUSAGE MEAT HAS LOST ITS COLOR, POUR A CUP OF WHITE WINE INTO THE MORTAR AND ADD TO THE PAN, USING A RUBBER SCRAPER TO GET ALL THE SAFFRON.

RAISE THE HEAT TO MEDIUM AND COOK UNTIL MOST OF THE WINE IS ABSORBED. SALT AND PEPPER.

POUR IN 1 CUP OF HEAVY CREAM, BRING TO BOIL AND REDUCE THE CREAM BY HALF. TURN OFF THE HEAT UNTIL THE PASTA IS DONE.

SALT THE PASTA WATER AND BOIL THE PAPPARDELLE TILL IT IS AL DENTE. DRAIN.

RE-HEAT THE SAUCE. ADD THE PAPPARDELLE AND TOSS GENTLY,  
ADDING MORE CREAM IF NECESSARY.

GARNISH WITH CHOPPED CHIVES AND SERVE WITH FRESHLY-  
GRATED PARMESAN CHEESE.

SERVES 4