

q cuisine: with ALESSANDRO RUSSO

ziti al forno alla pugliese

How to prepare oven-baked ziti in Puglia

- 1) Start preparing the oven-baked ziti in Puglia, browning the garlic with 2 tablespoons of oil. Remove it, add the crumbled sausage, mix, wet with the wine and let it evaporate; add the tomato pulp, a pinch of oregano, salt and pepper; cover and cook over low heat for 30 minutes.
- 2) Mix the ground beef with 50 g of pecorino cheese, grated bread, fresh eggs, chopped parsley, salt and pepper. Shape so many meatballs as big as a hazelnut.
- 3) At this point, heat 4-5 tablespoons of oil in a pan and brown the meatballs; togliere and drain on kitchen paper.
- 4) Break the ziti into 2-3 parts and cook them in abundant salted water; drain al dente and place them on a wet kitchen towel.



- 5) Add to the tomato sauce 2-3 chopped basil leaves, pour some spoons on the bottom of a pan, make a layer of pasta with the ziti, spread over the ziti a part of the meatballs, some slices of boiled egg, some slices of mozzarella, pecorino and still sauce.
- 6) Make another layer of dough and continue like this until the ingredients run out. Finish the ziti baked in the oven with a sprinkling of pecorino and pass the pan in the oven at 200 degrees for 20 minutes.

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