

Radicchio trevigiano sauce



“Red chicory” is also known as radicchio and, as well as its botanical origins, it is similar to chicory in terms of its characteristic bitter compounds. The more slender varieties cultivated around the region of Treviso have a slightly more delicate and subtle taste. Combined with the juice of beetroot, this sauce makes the perfect accompaniment to home-made pasta.

Ingredients for 4 persons:



- 4 Radicchio Rosso di Treviso (Tardivo)
- 1 shallot
- 2 cloves of garlic
- Olive oil
- Salt
- A little juice from pickled beetroot
- Sherry vinegar

Vegetable Stock

Pasta dough (see blog [Pasta dough – basic recipe](#))

Tips:

- It is very important for this dish to use radicchio with a sweet flavour such as Rosso di Treviso. Other varieties of radicchio are often too bitter.
- In order to obtain a particularly delicate flavour, dry the marinated radicchio tips in a drying device or in the oven at 50°C for 5-6 hours.

Preparation (30 minutes):



Wash the radicchio, cut off the tips and put to one side. Cut the rest into pieces.



Peel the shallot and garlic, and chop finely. Sauté with a little olive oil in a sauté pan. Add the radicchio and stew with the vegetable stock until it is tender. Then leave to cool down.



Blend the radicchio with the beetroot juice, and season to taste with salt and pepper.

Marinate the radicchio tips with olive oil, salt and a little sherry vinegar like a salad.



Make spaghetti out of the pasta dough and cook briefly in salted water. Drain the spaghetti and stir-in the radicchio sauce. Serve this dish on plates with the marinated salad leaves on top.

Bon appetit!