Recipes by Rosana Rivera
For Volpi Foods

Volpi Traditional Bresaola Bucatini with Braised Fennel & Romesco

Prep Time: 30 minutes

Cook Time: 25 minutes

Yield: 4 servings

Ingredients

For Romesco:

- 2 large Roasted Red Peppers, drained
- ¼ cup Roasted Almonds
- 1 garlic clove, smashed
- 2 TBSP Red wine vinegar
- ¼ cup Extra Virgin Olive Oil
- 1 TBSP Kosher Salt or as needed
- Water, as needed only

For Pasta:

- 1 fresh Fennel Bulb, julienned
- 2 garlic cloves, minced
- 2 TBSP Extra Virgin Olive Oil
- 1 cup Dry White Wine
- ¼ cup reserved pasta Water
- ¼ cup Panna (heavy cream)
- ½ cup Freshly grated Parmigiano Reggiano
- 2 TBSP Freshly chopped Basil
- 1 package, 3 ounces Bresaola, julienned
- Kosher salt, as needed
- Freshly ground black pepper, as needed (optional)
- 1 pound dry Bucatini, cooked as directed
- ¼ cup prepared Romesco sauce, or as needed

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To prepare Romesco

1. In the bowl of a food processor, combine the red peppers, garlic, almonds, salt, vinegar & olive oil. Puree until smooth.
2. Add cold water only if the sauce is too thick. Pulse to combine.
3. Store, refrigerated, up to 24 days. Can be served cold or at room temperature. May need to mix prior to use.

To prepare Pasta

1. In a large saucepan, heat olive oil at medium high heat for approximately 30 seconds, add fennel and stir to combine. Sauté until slightly translucent, stirring as needed.
2. Add garlic and stir to combine.
3. Add wine and allow to quickly braise until wine is reduced to a third.
4. Add cream and allow to simmer for approximately 1 to 2 minutes. Add bucatini & reserved pasta water. Stir to combine.
5. Cook until almost all liquid is absorbed. Lower heat to low.
6. While stirring consistently, add grated cheese, basil & bresaola. Add Romesco and stir to combine.
7. Turn off heat and continue to stir until all ingredients combine evenly. Pasta will absorb sauce and become an emulsion as cheese melts & Romesco combines.
8. Season with ground black pepper and salt as needed. Serve immediately & enjoy!