

Strozzapretti with Veal, Tomato and Pistachio on Sasasunakku

1 clove garlic, minced
2 tablespoons olive oil
150 grams veal mince
500 grams passata
125 ml (1/2 cup) cream
30 grams raw, shelled pistachios, chopped to about clove size
250 grams strozzapretti

Bring 2 and 1/2 litres of water to the rolling boil in a large pot.

Meanwhile, saute the garlic over medium heat in a large saucepan in the oil. Do not brown.

Turn up the heat to high and add the veal mince and break up so the pieces are in little lumps about the size of cough drops. Allow the pieces to brown.

Now would be a good time to cook the pasta.

Add the tomato passata and lower the heat to medium. Simmer until the sauce is reduced by about a third.

Add the cream, bring back up to heat and season well.

Toss the drained pasta through the sauce, transfer to bowls and sprinkle with the nuts.