



## Salsicce & Friarielli

This sandwich, or panino, is a typical Neapolitan street food fare. In Naples there are "Rosticcerie" on just about every street corner. The aromas permeate the city.

Serves 2

### Ingredients:

- 1 bunch, fresh rapini
- 1 clove garlic
- 2 tbsp. olive oil
- Pinch of red pepper flakes
- Pinch of salt
- 2 sausages, preferably ONTALIA's Berkshire Rieslings

### Directions:

Buy the rapini in season and fresh. Remove the thick parts of the stem and very large leaves. Keep only the tender parts. Wash well.

In a frying pan over medium heat, sauté chopped garlic in olive oil until just golden. Be careful not to burn. Add a pinch of peperoncino (chili peppers) and rapini (still wet from rinsing) and cover for two or three minutes. Uncover and cook for another 8 minutes until the rapini is tender. Stir occasionally. I do not add any salt while cooking. I like to finish the dish with a touch of Maldon salt.

Fry the sausages in a touch of olive oil, or barbecue if the weather is good.

The bread is very important! It must explode in a delicious crunch on your palate. To make a panino, open up a fresh bun and remove the center soft part. Warm it up to add a bit of crunch. Add rapini and sausage to the bun and enjoy with a glass of VQA Riesling.