

# Tagliatelle with creamy black salsify sauce



## Ingredients for 4 people

### For the pasta:

500 g black salsify  
4 tbsp white wine vinegar  
500 g tagliatelle  
1 tbsp butter  
1 organic orange  
1 large onion  
1 clove of garlic  
250 ml cream  
Salt & pepper  
Nutmeg

### For the topping:

1 tbsp butter  
6 tbsp breadcrumbs  
A few sprigs of parsley  
1 pinch of salt

First, peel the salsify with a potato peeler. When doing so, wear disposable gloves so that the latex that comes out of the salsify will not stick to your hands. Now rinse the salsify and place them in a large container with the vinegar and plenty of water so that they are covered. Cut the salsify into thin slices at an angle and place them back in the vinegar water so that they retain their white colour.

Now peel and finely dice the onion and garlic. Wash and dry the orange, grate the peel and squeeze out the juice.

Heat the butter in a large pan, sauté the onions and garlic until translucent, add the salsify and fry for about 5 minutes. Season with salt, pepper and nutmeg and deglaze with the orange juice. Then add the cream, bring to the boil and simmer on a medium heat for 25–30 minutes. Meanwhile, cook the tagliatelle in plenty of salted boiling water as per the packet instructions, drain and set aside.

To prepare the topping, wash the parsley, shake dry and chop finely. Heat the butter in a small pan and fry the breadcrumbs in it for about 10 minutes until golden brown. Add the orange zest, parsley and a pinch of salt, mix well and set aside. Finally, add the tagliatelle to the salsify, mix well and top with the breadcrumbs.

Bon appétit