

Salsiccia Pasta with Fennel, Lemon & Ricotta

Nurja · 13/05/2025



Prep Time

30

Difficult

Easy

Servings

4

Description

A comforting yet elegant pasta dish that brings together the bold flavors of Italian salsiccia with the subtle sweetness of fennel and the brightness of fresh lemon. Creamy ricotta melts into the sauce, creating a silky texture that coats each bite of pasta, while a splash of white wine adds depth and aroma. Finished with chopped parsley and a generous grating of Parmesan, this dish is the perfect balance of hearty and refreshing — ideal for both a cozy dinner or an impressive meal for guests.

Ingredients

- 4 servings pasta (rigatoni or pappardelle work great)
- 300 g Italian salsiccia (sausage), casings removed
- 2 tbsp olive oil
- 2 garlic cloves, finely chopped
- 1 small fennel bulb, finely sliced (or 1 tsp fennel seeds)
- Zest of 1 lemon
- Juice of ½ lemon
- 150 g ricotta
- 50 ml dry white wine (or water)
- Salt and freshly ground black pepper
- Fresh parsley, chopped (optional)
- Grated Parmesan, to serve

Instructions

1. Boil the pasta in salted water until al dente. Reserve 100 ml of the pasta water, then drain.
2. Meanwhile, heat olive oil in a large pan. Crumble in the salsiccia and fry over medium heat until browned and cooked through (about 7–8 minutes).
3. Add garlic and fennel (or fennel seeds). Cook for another 3–4 minutes until soft and fragrant.
4. Pour in the white wine and let it reduce for a minute. Add lemon zest and juice.
5. Add the cooked pasta and some of the reserved pasta water to loosen the sauce.
6. Remove from heat, stir in the ricotta, and mix until creamy.
7. Season with salt and pepper. Top with fresh parsley and grated Parmesan.