

Pork & Fennel Sausage Penne

Time 20–30 minutes **Serves** 4–6 **Make ahead?** Yes, if you like

Winter is an active time in the vineyard. Rain, hail or shine, those vines must be pruned while they're leafless and dormant – hungry work that calls for a hot, comforting lunch. This flavour-packed pasta is a regular at Foxeys' staff meals in cold weather. It's quick and easy to prepare so we can get back out among the vines without spending hours at the stove. The secret's in the sausages. You'll need chunky Italian-style pork-and-fennel snags – with chilli or without, up to you.

Leftovers freeze well and are arguably even better when you pack them into a heatproof baking dish, top with cheesy bechamel sauce or fresh ricotta and reheat hard and fast in the oven. Drink with Foxeys shiraz and settle in for the night.



Ingredients

500 grams thick Italian-style pork-and-fennel sausages
olive oil, for frying
2 long red chillis, deseeded and chopped (optional)
2 cloves garlic, peeled and chopped
1/2 cup dry white wine or chicken stock

1 x 400-gram can Italian tomatoes, chopped
1 cup passata (thick tomato puree)
salt and pepper, to taste
400 grams dried penne or similar pasta
1 cup flatleaf parsley, roughly chopped
Parmesan cheese, grated, to serve

Pork & Fennel Sausage Penne

Method – ingredients on reverse



1. Peel the skins from the sausages and cut the filling into pieces the size of small meatballs.
2. Heat olive oil in a large frying pan or pot and fry the pieces of sausage meat so they start to brown and develop a bit of crust.
3. Add a dash more oil if needed, then chopped chilli (if using) and garlic, tossing through the sausage meat until they soften a little – don't let the garlic burn.
4. Add wine or chicken stock and stir through, using a spatula to scrape up any brown crusty bits of sausage sticking to the pan.
5. Add tomatoes, passata, salt and pepper to taste, and stir well to combine.
6. Bring to the boil, then reduce heat and allow to gently simmer and thicken for 10–15 minutes – longer, if you like.
7. Cook penne (or your choice of pasta) according to package instructions.
8. Drain the cooked pasta, add to the sauce and toss to combine.
9. Serve in warmed bowls, scatter with parsley and parmesan.

AND ... We generally buy Italian tinned tomatoes. If you're like Tony and find that pre-chopped canned tomatoes can taste a little bitter, buy whole tinned tomatoes and chop them yourself. We usually serve this sauce with penne but rigatoni or oricchiette are good, too.