



Pugliese Orecchiette Pasta with Beef-Rolled Celery

Serves 2

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| | 200g/7oz orecchiette pasta (if unavailable, choose a short pasta such as fusilli) | | 30g/1oz parmesan cheese |
| | 500g/17.6oz fresh, medium-size tomatoes | | Half a garlic clove |
| | 2 very thin beef slices (roughly 300g/10.5oz) | | Extra virgin olive oil |
| | 1 teaspoon of green capers | | 25g/0.9oz pancetta/belly bacon bits (or chopped normal bacon) |
| | 1 stick of celery (must have at least 2 leaves at the top) | | <i>Optional/Ideal: 50g/1.75oz Pugliese 'formaggio ricotta' cheese (from an Italian delicatessen)</i> |
| | 8-10 black pepper corns (buy ground black pepper in a twistable container) | | |