

## RIGATONI WITH CABBAGE AND TALLEGIO

400 gm dried rigatoni  
80 ml extra virgin olive oil  
1 onion  
2 garlic cloves, chopped  
2 anchovy fillets  
1/4 tsp dried chilli flakes  
1 litre chicken stock  
300 gm chopped cabbage (they used savoy)  
2 potatoes, finely chopped  
2 Tbsp each chopped oregano and sage  
100 gm grated Parmigiano-Reggiano, plus extra to serve  
120 gms Taleggio, chopped, plus 4 thin slices to serve

Cook pasta, drain and return to pan.

Preheat grill to high.

While pasta is cooking, heat oil in a saucepan, add onion, garlic, anchovies and chille and saute until onion is soft and the anchovies have melted about 3-4 minutes. Add stock, cabbage and potato, cover and bring to boil. Remove lid and cook until potato is done. Stir through pasta, herbs and cheeses, season to taste. Divide into 4 ovenproof bowls, top with extra cheese and grill until golden, serve.