

BUCATINI MARINARA



Chef: Monica Copetti

Method

Serve 6

Cook the bucatini in salted boiling water. In a large frying pan with some evoo, brown the clove of garlic with the hot chili pepper cut into small pieces. Add the crab meat sauce and prawns. Toss the bucatini in the sauce and serve hot with chopped parsley and a drizzle of evoo.

Menù Ingredients

400 g. Sugo alla polpa di granchio - Crab Meat Sauce - CW1X

50 g. Èmazzancolle - MJ1

q.s. Olio extravergine di oliva - Extra Virgin Olive Oil - EKC

Ingredients

500 g. Bucatini pasta

1 Garlic clove

1 Spicy chili pepper

q.s. Parsley