

## CALAMARATA WITH 3 PEPPERS SAUCE



**Chef:** Maurizio Ferrari

### Method

Serves 4

Cook the calamarata pasta in plenty of salted boiling water. In the meantime in a pan, add a spoon of evoo and brown the garlic clove, add the red sweet pepper sauce and a small ladle of pasta cooking water.

Drain the calamarata pasta and combine it with the pepper sauce, sauté for a minute, remove the garlic and plate up the pasta. On top add the roasted whole peppers cut into fillets, decorate with a the savory wafer, the Crusco Pepper, cress leaves and finish with a drizzle of extravirgin olive oil.

### Menù Ingredients

- 120 g Peperoni interi alla Brace - Roasted Whole Peppers - TT1
- 160 g Crema di peperoni rossi - Red sweet pepper Sauce - KN0K
- 20 g Crusco Pepper only with "Pepper of Senise PGI" - 5860
- Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5

### Ingredients

- 320 g Calamarata Pasta
- to taste Cress
- to taste Savory wafer
- Garlic clove