

CHITARRA SPAGHETTI WITH PEPPER AND SAFFRON



Chef: Leonardo Pellacani

Menù Ingredients

30 g. Preparato in polvere allo zafferano - Saffron Powder Mix - B90
500 g. Salsa Arlecchino ai peperoni - Mixed pepper sauce - CS1
70 g. Crema ai formaggi - 5 Cheeses Sauce - EF1
q.s. Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5
q.s. Superbrodo manzo "Casamia" - Casamia "Super Beef Stock" - BA1

Ingredients

q.s. Salt
q.s. Pepper
q.s. Parsley
q.s. Garlic
q.s. Shallots
q.s. Paprika
q.s. Parmigiano Reggiano
500 g. Chitarra Spaghetti

Method

Serve 6

Prepare the broth using the Menù product following the instruction on the package. Cook the chitarra spaghetti in boiling salted water. Meanwhile, in a saucepan with a drizzle of evoo cook the minced garlic and shallot together, then add the pepper sauce, the cheese cream and a little hot broth. When the ingredients are combined add in the saffron powder and the paprika. Season with salt & pepper. Drain the spaghetti and toss them in the prepared sauce, if necessary adjust the consistency with a little broth. Serve with grated parmigiano reggiano cheese and chopped parsley.

Gluten Free Method

Use gluten free pasta