FUSILLI PASTA WITH THREE COLOURS PEPPERS



Menù Ingredients

250 g “Gli Arricciati” - “Gli Arricciati” Tri-Colour Semi Dried Peppers - XJ1X
250 g. Salsadoro – Salsadoro Vegetable spread - KQH
5 n. Filetti di acciughe del Mar Adriatico in olio di girasole - Fillets of anchovies from the Adriatic Sea in olive oil - M00X
q.s. Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5

Ingredients

500 g. Fusilli pasta
q.s. Salt
q.s. Parsley

Chef: Leonardo Pellacani

Method

Serve 6
Cook the fusilli in boiling salted water until al dente. Meanwhile, cut the semi-dry peppers into strips. In a saucepan, heat a little extra virgin olive oil and break down the anchovy, add the salsadoro and continue to simmer, adjusting the consistency of the sauce with a little pasta cooking water. At this point, drain the fusilli and toss them in the prepared sauce. Incorporate the chopped peppers. Transfer the pasta on plates with a sprinkle of chopped parsley.

Gluten Free Method

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