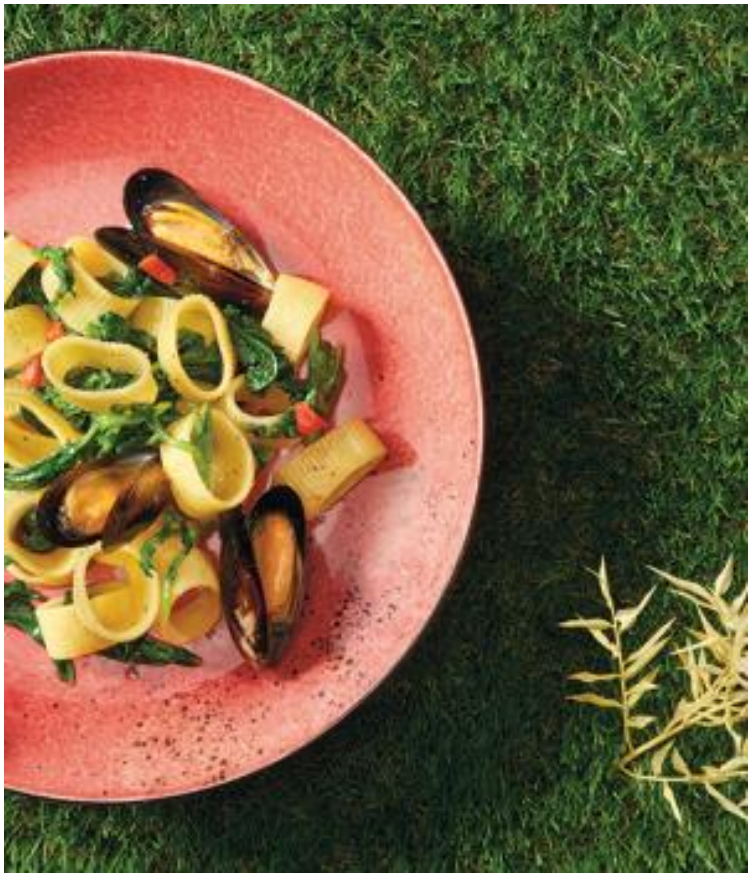
MEZZE MANICHE PASTA WITH FRIARIELLI AND MUSSELS



Menù Ingredients

150 g “Gli Arricciati” - “Gli Arricciati” Tri-Colour Semi Dried Peppers - XJ1X

300 g. Èfriarielli - B41

to taste Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5

to taste Pepe rosa speciale essiccato (Rose pepper special dried) - 1282

Ingredients

q.s. Garlic

600 g. Mussels

500 g. Mezze maniche pasta

Chef: Leonardo Pellacani

Gluten Free

Method

Serve 6

In a pan add a drizzle of oil and a clove of garlic. Lightly brown and then add the mussels. When they are all open, add the Efriarielli and the semi-dry peppers, diced. Cook the pasta in boiling salted water. Drain them al dente and toss in the freshly prepared sauce. Serve with cracked pink pepper.

Gluten Free Method

Use gluten free pasta

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