

SCIALATIELLI WITH 'NDUJA SAUCE FROM CALABRIA



Menù Ingredients

60 g Salsa di 'Nduja Calabrese - Calabrian 'Nduja Sauce - X60X

Ingredients

to taste Fresh basil

to taste Flour

30 g Red onion

90 g Scialatielli

Chef: Leonardo Pellacani

Method

Serves 1

Cook the Scialatielli in plenty of salted water. Julienne the onion, flour it slightly and fry in hot seed oil. When the Scialatielli are cooked, toss them in a pan with the 'Nduja Sauce from Calabria and, with the help of some of the cooking water, mix the pasta with the sauce. Arrange on a dish and garnish with fried red onion and fresh basil.