

SEAFOOD AMATRICIANA: SPAGHETTI ALLA CHITARRA WITH ÈRAGÙDIPOLPO, FRIED ONION AND SMOKED PAPRIKA



Chef: Leonardo Pellacani

Method

Serves 6

Cook the spaghetti in plenty of salted boiling water. In the meantime, slice and fry an onion in some extra-virgin olive oil. Allow the onion to sweat, then add the octopus sauce. Drain the pasta and sauté in the pan with the sauce. Season with smoked paprika and black pepper. Dish up and garnish with smoked paprika and fried red onion.

Menù Ingredients

- 470 g Èragùdipolpo - WQQX
- q.b. Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5
- q.b. Paprica affumicata (Smoked paprika) - 1262
- q.b. Pepe nero macinato (Ground black pepper) - 1229

Ingredients

- 500 g Square spaghetti
- 70 g Red onion from Tropea