

SPAGHETTI NEST WITH ZINGARA SAUCE AND TOASTED BREADCRUMBS



Menù Ingredients

12 Filetti di Acciughe - Anchovy Fillets - MP1
600 g. Sugo alla Zingara - Zingara Sauce - CV1
q.s. Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5

Ingredients

q.s. Garlic
q.s. Chili Pepper
q.s. Bread crumbs
500 g. Spaghetti

Chef: Leonardo Pellacani

Gluten Free

Method

Serve 6

Cook the spaghetti in boiling salted water. In a pan, toast the breadcrumbs with a drizzle of oil, chopped garlic and the anchovies. When the pasta is cooked, sauté it in a pan with the zingara sauce. Plate up the spaghetti in the center, garnish with some fried chilli and the toasted bread crumbs

Gluten Free Method

Use gluten free spaghetti