

SPAGHETTI WITH CALAMARI AND ASPARAGUS



Menù Ingredients

240 g. Gransalsa di punte di asparagi - Gransalsa sauce with asparagus tips - CY107

50 g. Grancrema di Pecorino - Grancrema cheese sauce with Pecorino - KG1

60 ml. Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5

Ingredients

500 g. Spaghetti

360 g. Fresh Calamari

120 ml. White Wine

50 g. Shallots

1 Garlic Clove

q.s. Salt & Pepper

Chef: Tommaso Ruggieri

Method

Serve 6

In a pot of boiling salted water, cook the spaghetti al dente. Meanwhile, clean the squid and cut them into rings. In a saucepan with a tbsp of extra virgin olive oil, sweat the chopped shallot and garlic clove, add the squid and brown them over high heat. Season with salt & pepper, then add the white wine and let it evaporate. Now incorporate the Pecorino cheese Sauce and the Asparagus Sauce. Drain the spaghetti and toss them for few minutes in the prepared sauce, if needed add a little cooking water. Transfer the pasta into plates and serve.