

## SPAGHETTI WITH CLAMS, BOTTARGA AND ARTICHOKES

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### Menù Ingredients

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10 g Bottarga di Tonno - Tuna Bottarga - 11Z  
2 Carciofi alla Giudia - HD307  
q.s. Olio extravergine di oliva - Extra Virgin Olive Oil - EKC

### Ingredients

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200 ml. Sunflower Seeds Oil  
50 g Semolina  
N°1 Clove of Garlic  
q.s. Salt and Pepper  
q.s. Parsley  
500 g. Spaghetti

**Chef:** Monica Copetti

### Method

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For 6 people

Cut the Artichokes into julienne strips and cook the spaghetti in boiling salted water. In the meantime in a sauté pan brown the chopped garlic in oil, add the parsley and the liquid from the clams. Fry the artichokes in the sunflower seeds oil, then dry them on absorbent paper. Drain the spaghetti al dente and toss them with the sauce. Serve with a sprinkle of Bottarga and the fried Artichokes.

### Gluten Free Method

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