SPAGHETTI WITH CLAMS, BOTTARGA AND ARTICHOKES



Menù Ingredients

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

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

For 6 people

Cut the Artichokes into julienne strips and cook the spaghetti in boiling salted water. In the meantime in a sautè 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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