SPAGHETTI WITH CUTTLEFISH AND SQUID INK



Menù Ingredients

200 g Ènerodiseppia - WBQX

q.s. Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5

Ingredients

q.s. Parsley

q.s. Garlic

q.s. Breadcrumbs

540 g Rough Spaghetti

450 g diced cuttlefish

Chef: Leonardo Pellacani

Method

Serve 6

In a pan with a drizzle of oil, brown the minced garlic with the parsley for few seconds. Add diced cuttlefish and Ènerodiseppia immediately, heating it for a few minutes. Meanwhile, cook the spaghetti in boiling salted water. When they are cooked al dente, drain them and toss for few minutes with the sauce prepared. Garnish with toasted breadcrumbs seasoned with garlic and parsley.

Gluten Free Method

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