SPAGHETTI WITH GARLIC, OLIVE OIL AND CHILI PEPPER



Menù Ingredients

120 g. Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5

200 g. Condimento piccante tricolore - Spicy tricolour sauce - B57

Ingredients

600 g. Spaghetti

q.s. Freshly chopped parsley

Chef: Monica Copetti

Method

Serve 6

Cook the spaghetti in boiling salted water until al dente. In the meantime place the Spicy Tricolour Sauce and extra-virgin olive oil in a frying pan.

When hot add a ladle of the pasta cooking water to make an emulsion. Drain the pasta and toss it with the sauce, garnish with freshly chopped parsley.

Gluten Free Method

Use Gluten Free Pasta

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