

SPAGHETTI WITH GROUPER AND RED PEPPER SAUCE



Menù Ingredients

180 g. Crema di peperoni rossi - Red sweet pepper Sauce - KNOK

500 g. Ècernia - WG1X

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

Ingredients

q.s. Garlic

q.s. Parsley

500 g. Spaghetti

Chef: Leonardo Pellacani

Method

Serve 6

In a pan with a tbsp of evoo brown the chopped garlic and parsley for few seconds. Add in the Ècernia and the Pepper cream and continue cooking for few minutes. In the meantime, cook the spaghetti in boiling salted water until al dente, drain the spaghetti and toss them with the sauce. Plate up with a drizzle of extra virgin olive oil.