

SPAGHETTI WITH PRAWNS AND PEPPER SAUCE



Menù Ingredients

250 g. Èmazzancolle - MJ1

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

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

Ingredients

q.s. Salt

q.s. Lemon Thyme

q.s. Parsley

q.s. Garlic

500 g Spaghetti

Chef: Leonardo Pellacani

Method

For 6 persons

Cook the spaghetti in boiling salted water until al dente. In the meantime in a pan brown the garlic with a tbsp of extra virgin olive oil; add the Pepper cream diluted with a little of liquid from the Prawns. Sprinkle some chopped parsley and leave to cook for few minutes, then remove from the heat and add in the Prawns. Drain the spaghetti and toss them in the prepared sauce. Plate up the pasta and garnish with the lemon thyme.