

SPAGHETTI WITH SEA URCHIN AND BOTTARGA



Menù Ingredients

10 g. Bottarga di muggine - Mullet Bottarga - 12Z
2 Tins Polpa di riccio di mare al naturale - Sea Urchin naturally preserved - MW9
to taste Aglio a fettine (Garlic in slices) - 1225

Ingredients

500 g. Spaghetti
to taste Parsley
to taste Salt & Pepper

Chef: Monica Copetti

Method

Serve 6

Cook the spaghetti in boiling salted water until al dente. Meanwhile, in a saucepan, sauté the well-drained garlic together with a little extra virgin olive oil; remove from heat and add the chopped parsley, then it to cool down. Add in the sea urchin pulp in the prepared sauce. Drain the spaghetti, toss in the sauce, finish with a sprinkle of bottarga and serve.

Gluten Free Method

Use Gluten Free Pasta