

SPAGHETTI WITH SPICY POMODORINA SAUCE



Chef: Leonardo Pellacani

Gluten Free

Method

Serve 6

Cook the spaghetti in boiling salted water until al dente. In a saucepan warm up the Pomodorina then add in the Chili pepper sauce until the desired spiciness is reached . Toss the spaghetti in the sauce, serve with shaved salted ricotta. Garnish with a sprig of fennel, marjoram leaves and a drizzle of extra virgin olive oil.

Gluten Free Method

Use Gluten Free Spaghetti

Menù Ingredients

550 g. Pomodorina - Pomodorina sauce - CA0K
q.s. Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5
q.s. Salsa di fuoco - Spicy sauce - C57

Ingredients

500 g. Spaghetti
q.s. Salted Ricotta , Shaved
q.s. Wild Fennel
q.s Marjoram