

SPAGHETTO WITH CRUSCO PEPPER, COLATURA ALICI AND CRUMBLED TARALLO



Chef: Maurizio Ferrari

Method

Serves 4

Cook the spaghetti in boiling salted water. Blend 40 g of Crusco Pepper finely, add the oil and emulsify the mixture. In a pan, add a spoonful of oil and brown the garlic to infuse it, then remove it after a couple of minutes. Pour the blended Crusco Pepper into the pan and heat for 30 seconds, adding a ladle of water.

Drain the pasta half-way through cooking and place it in the pan with the Crusco Pepper sauce, continuing to cook while adding pasta water. Once the pasta is cooked al dente, add the “colatura di alici” and plate the spaghetti. Decorate with a waffle, fried kale, Crusco Pepper, and finish with crumbled Taralli.

Menù Ingredients

20 g Taralli classici - Italian Taralli - 584M
50 g Crusco Pepper only with "Pepper of Senise PGI" - 5860
80 g Olio extravergine di oliva - Extra Virgin Olive Oil - EKC

Ingredients

30 g Colatura di alici
Parsley
320 g Spaghetti trafilati al bronzo
n° 1 garlic clove
Savory waffle
Kale, fried