SPICY MAFALDE PASTA WITH BLACK OLIVES AND TOASTED BREADCRUMBS



Menù Ingredients

100 g Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5
100 g Olive Leccino Nostraline denocciolate - Pitted Leccino Olives - Z91
100 g Pomodorina - Pomodorina sauce - CA1
60 g Condimento piccante tricolore - Spicy tricolour sauce - B57

Ingredients

q.s. Parsley
200 g Apulia bread
600 g. Mafalde pasta
q.s. Salt

Chef: Giovanni Pace

Method

For 6 people

Cook the mafalde pasta in boiling salted water until al dente. In the meantime, dice the Apulian bread, then toast it in a non-stick pan with a drizzle of extra virgin olive oil and parsley stalks. Allow to cool, then remove the parsley stalks and crumb them in a blender. At this point, heat the remaining oil in a saucepan; add the spicy tricolor sauce, the previously chopped parsley and a little of the pasta cooking water. Drain the mafalde and toss them in the sauce, add in the nostraline olives. Plate up the pasta with a drizzle of warm Pomodorina and the toasted breadcrumbs.

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