

## LINGUINE WITH GARLIC, OLIVE OIL AND CHILLIES, WITH BREAD DUST, SPICED ASPARAGUS AND PEA SALAD



TIME  
50 min.



DIFFICULTY  
Easy



PASTA  
Linguine

### INGREDIENTS FOR 4 PORTIONS



ASPARAGUS  
TIPS



FRESH  
PEAS



FRESH CHILLI  
PEPPER



CRUSHED DRIED  
CHILLI PEPPER



CLOVES  
UNPEELED GARLIC



GINGER



CARDAMOM  
PODS



MINT LEAVES,  
BAY LEAF AND THYME



BUTTER



VEGETABLE  
STOCK



EVOO, SALT  
AND PEPPER



BREAD SLICES  
(CIABATTA TYPE)

#### FOR THE GARLIC AND OLIVE OIL

- 2 CLOVES UNPEELED GARLIC
  - 200g EVOO
  - 10g BUTTER
- 50g FRESH CHILLI PEPPER
  - 3g CRUSHED DRIED CHILLI PEPPER
- 60g VEGETABLE STOCK (OR PASTA WATER)

#### METHOD FOR THE GARLIC AND OLIVE OIL

Put the oil, the butter, the sliced garlic and the chilli pepper in a frying pan. Sauté over high heat until the butter turns golden, then turn the heat all the way down and add a bit of stock (or pasta water) at a time, so that the garlic is fully cooked and all the ingredients release their flavours. Once the stock has evaporated, take the sauce off the heat and set aside.

#### FOR THE ASPARAGUS AND PEA SALAD

- 200g ASPARAGUS TIPS
- 200g FRESH PEAS
- 3 MINT LEAVES
- 4 CARDAMOM PODS
  - 0,5g GINGER
  - 20g EVOO
- SALT AND PEPPER

#### METHOD FOR THE ASPARAGUS AND PEA SALAD

Cook the peas and the asparagus tips in salted boiling water with the crushed cardamom pods, keeping them a little al dente. Blanch them in iced water to keep their colour and then drain well. Season in a bowl with oil, salt, pepper, mint and ginger and set aside.

#### FOR THE TOASTED BREAD

- 150g BREAD SLICES (CIABATTA TYPE)
  - 30g EVOO
- 1 GARLIC CLOVE
- 1 BAY LEAF
- 1 SPRIG THYME
- SALT AND PEPPER

#### METHOD FOR THE TOASTED BREAD

Cut the bread with a knife, until you obtain small pieces a few millimetres in size. In a frying pan, heat the oil with the garlic and the spices and fry for a few seconds; add the bread crumbs and sauté until golden. Season with salt. Set aside on a piece of straw paper, so that the oil drains away and the bread stays dry and flavourful.

#### FINAL METHOD AND PLATING

Cuocere le Linguine Sgambaro Etichetta Gialla al dente in acqua salata, scolare e tenere poca acqua di cottura da parte. Scaldare la salsa all'aglio, versare le linguine e far mantecare aggiungendo un po' di acqua di cottura se necessario. Infine, aggiungere parte del pane bruschettato in modo che si attacchi alle linguine. Fare quindi un nido al centro del piatto e aggiungere l'insalata di asparagi e piselli preparata in precedenza e intiepidita. Chiudere il piatto con una spolverata di pane bruschettato e una grattugiata di parmigiano reggiano vecchio.

*Enjoy your meal!*