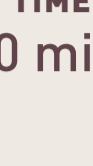
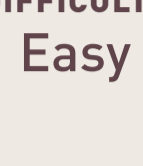


• WITH CHEF •
BRUNO BARBIERI

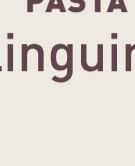
LINGUINE WITH GARLIC, OLIVE OIL AND CHILLIES, WITH BREAD DUST, SPICED ASPARAGUS AND PEA SALAD



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

Cook the Sgambero Yellow Label Linguine al dente in salted water, drain and set aside a bit of the pasta water. Heat the garlic sauce, add the linguine and cream by adding a bit of pasta water if needed.

Lastly, add part of the toasted bread so that it sticks to the linguine.

Then form a nest in the middle of the plate and add the now lukewarm asparagus and pea salad that you prepared earlier.

Finish the dish with a dusting of toasted bread and some grated aged Parmigiano Reggiano.

Enjoy your meal!