

DAVINZI

VOM EINFACHEN DAS BESTE



SPAGHETTI WITH BREADCRUMBS AND CRUSCHI

Spaghetti with breadcrumbs and Cruschi peppers

Peperoni Cruschi from Senise IGP (Indicazione Geografica Protetta / Protected Geographical Indication), are mild red pointed peppers that are dried in the sun and then deep-fried for a very short time in olive oil and salted. A typical snack of Basilicata. The term "cruschi" means "crispy" in the local dialect.

Ingredients for 4 persons:

- approx. 400 g spaghetti
- 6 tbsp DAVINZI olive oil
- 2 cloves of garlic
- 1 cup bread crumbs
- 20-30 g Peperoni Cruschi di Senise,
- small pinch of salt

Preparation:

Fill a large pot with water and bring to a boil. When it boils, add salt. Cook the spaghetti, or any other pasta of your choice, in the boiling water according to the package instructions (al dente) until al dente. Set aside 1/2 cup of the cooking water.

Heat the DAVINZI olive oil in a frying pan over a medium heat. Add the garlic, minced, and sauté all around for about 1 minute. Add the breadcrumbs and toast them, stirring constantly, for about 2 - 3 minutes. Crush half of the peperoni cruschi with your fingers and add to the pan. Cook for another minute. Remove from the heat and set aside.

Drain the spaghetti and add to the pan, toss well. Add some of the reserved cooking water if necessary. Finish with the remaining peperoni cruschi and serve.