



Spaghetтини, bottarga, garlic & chili

Serves 4

Ingredients:

2 TBS olive oil
2 TBS slivered garlic
Zest of 1 lemon, using a microplane
1/2 cup flat-leaf parsley, roughly chopped
2 Tbsp oregano, coarse chop
1 tsp Aleppo chili
To taste Black pepper
To taste Kosher Salt
Egg yolks separated 1 per dish (optional)
1 lb. of spaghetтини
Bottarga (optional) but delicious

Method:

Place large pot of water on stove to boil, seasoned with salt. When water has reached a full boil, add pasta. Meantime, in a large sauté pan heat the garlic, aleppo, and olive oil together, over medium heat stirring frequently and being careful not to let the garlic burn. Add the parsley, oregano and lemon zest, fry it lightly in the oil to bloom the flavors. Add the freshly cooked pasta to the pan with the garlic, etc. Toss evenly to distribute the mixture add a splash of pasta water if needed. Season to taste with salt and pepper, remove from heat. Divide among 4 plates leaving a small hole in the center of the pasta to place the egg yolk. Add 1 egg yolk per pasta dish then shave the bottarga to taste over top of the pasta with microplane. Serve immediately.