

Spaghetti alla bottarga is a typical Italian pasta dish served with salted and cured fish eggs called bottarga. Best use Bottarga from Sardegna.

Servings: 4 people

INGREDIENTS

16 oz. spaghetti

5 cloves garlic , thinly sliced

3 tablespoons grated mullet bottarga or tuna bottarga (salted, cured fish roe)

½ teaspoon red pepper flakes

4 tablespoons fruity olive oil (extra virgin)

Juice of half a lemon

8 tablespoons chopped fresh parsley

INSTRUCTIONS

Boil the water for the pasta and cook according to the instructions on the package.

Place a large frying pan over medium heat.

Add the olive oil, the garlic cloves, chili flakes, and half of the parsley (reserve the other half of the parsley to add at the last minute so that it retains its bright green color and its flavor).

Stir for a few minutes or until garlic is lightly browned.

Reduce the heat to low. Add 2 tablespoons grated bottarga. Stir and simmer for a few minutes adding a little more olive oil if necessary. Add a ladle of pasta cooking water to create an emulsion.

Drain the pasta.

Mix the pasta in the pan, and add the rest of the bottarga.

Stir for 1 minute, then add the remaining parsley and the juice of half a lemon.

Serve immediately and garnish each plate with an extra pinch or two of grated bottarga.

Enjoy, Theo