

Pasta con acciughe
e mollica

*Pasta with anchovies
and breadcrumbs*



Recipe

PASTA CON ACCIUGHE E MOLLICA [PASTA WITH ANCHOVIES AND BREADCRUMBS]

Preparation time: 20 minutes

Difficulty: ● ● ● ● ●

Wine pairing: La Segreta Il Bianco - 50% Grecanico, 30% Chardonnay, 10% Viognier, 10% Fiano. Citrus and floral notes, balanced by lively Mediterranean hints of peach, papaya and chamomile. Fresh and refined on the palate, thanks to a perfect acidity.

Ingredients - Serves 4

400 G / 14 OZ. SPAGHETTI
6 ANCHOVY FILLETS
200 G / 7 OZ. BREADCRUMBS
20 G / $\frac{3}{4}$ OZ. CAPERS, RINSED AND DRAINED
1 RED PEPPER, MINCED
1 GLASS DRY WHITE WINE
3 TBSP. PLANETA EXTRA-VIRGIN OLIVE OIL

Preparation

Bring a large pot of lightly salted water to boil and cook the pasta. Toast the breadcrumbs in a pan with some oil until they darken. Mince the red pepper and crush the capers. Heat some oil in another pan and cook 4 of the anchovy fillets, the red pepper and the capers. Add the wine and let it bubble up to evaporate the alcohol; continue to cook for 5 minutes. Drain the pasta when al dente, add it to the pan with the anchovy sauce, and toss. Sprinkle generously with the toasted breadcrumbs, then serve.

