



PEZZULLO FARFALLE WITH SQUIDS AND ZUCCHINI

Ingredients: serves 4

350 g Pezzullo Farfalle
250 g zucchini (only the green part)
1/2 white onion
N° 10 squids
Extra virgin olive oil, to taste
Salt and pepper, to taste
2 garlic cloves
Vegetable broth

To garnish

Fried zucchini
Tomato powder
Buds

Preparation

Clean and wash the squids. Cut them into thin stripes.
Heat the extra virgin olive oil in a large skillet, add the onion.
Cook for 3-4 minutes or until softened and slightly browned.
Add the green part of zucchini, chopped into thin stripes.
Cover all with vegetable broth. Cook it for 7/8 minutes, blend everything to make a smooth and dense cream. If necessary season with salt.
In a frying pan fry the garlic cloves with the extra virgin olive oil.
Sprinkle the squids and season with salt, pepper and herbs.
Cook the Farfalle according to package directions until tender yet al dente.
Add the pasta to the frying pan with extra virgin olive oil, garlic and parsley previously prepared.
Put in a pasta bowl zucchini's cream, pasta and on the top the squids.
Decorate with buds, fried zucchini's slices and tomato powder. Serve.

