



## **PEZZULLO FUSILLI WITH BROCCOLI CREAM, ANCHOVIES AND TUNA BOTTARGA**

### ***Ingredients: 4 serves***

*350 g Pezzullo fusilli  
300 g broccoli from Calabria  
50 gr tuna bottarga  
5 anchovy fillets  
2 garlic cloves  
1/2 white onion  
Vegetable broth  
Extra virgin olive oil and chili pepper, to taste  
Salt and pepper, to taste*

### ***Preparation***

*Clean and cut the broccoli, keeping some tops to garnish the dish. Chop the onion into thin slices.  
Heat the extra virgin olive oil in a large skillet over medium-high heat.*

*Add the onion, sauté for 3 minutes.*

*Add the broccoli and then the vegetable broth. Cook for 10 minutes.*

*Once is cooked blend it to obtain a thick cream, seasoning, if necessary, with salt.*

*Cook Pezzullo Fusilli according to package directions until tender yet al dente, reserving 1 cup of the cooking liquid. Meanwhile heat the extra virgin olive oil in a skillet with the garlic cloves, the anchovy fillets and the parsley.*

*Sauté for 3 minutes, remove the garlic cloves and add the cooking liquid.*

*Add the pasta to the sauce and toss it.*

*To serve: put in a dinner plate first the broccoli cream, then the fusilli and finally garnish with slices of tuna bottarga and some broccoli (just the top part, previously fried). Serve.*

