



PEZZULLO SEDANI WITH CUTTLEFISH AND PEAS

Ingredients: 4 serves

350 g Pezzullo Sedani
500 g dirty cuttlefish
350 g fresh peas
50 g Nocerino onions
Extra virgin olive oil, to taste
Chilli pepper, to taste
Salt and pepper, to taste
Vegetable broth

To garnish:

Thyme sprouts
Peeled peas

Preparation

Clean the cuttlefish well and retrieve the ink.

Chop the onion into thin slices. Heat the extra virgin olive oil in a large skillet over medium-high heat until very hot. Add the chopped onion and then the peas.

Cover with the vegetable broth and cook for 7/8 minutes.

Once cooked blend all seasoning with salt and pepper, in order to obtain a pureed soup but not very dense.

Cut the cuttlefish into the shape of thin noodles, season with salt, pepper and some chopped herbs.

Cook Pezzullo Sedani according to package directions until tender yet al dente.

Meanwhile heat the oil in a skillet over medium-high heat with the garlic clove and the parsley, adding slowly the cuttlefish ink.

Once the black sauce has reduced slightly, add the pasta to get the black colour.

Put in a dinner plate the pea cream, the coloured pasta and on the top the cuttlefish noodles.

Garnish with boiled peas and thyme sprouts.

