



PEZZULLO SPAGHETTONI WITH CLAMS, CODFISH FOAM AND CHILI PEPPER

Ingredients: serves 4

350 g Pezzullo Spaghettoni

300 g Clams

150 g Codfish

80 g Fresh cream

Anchovies

Extra virgin olive oil

Garlic, to taste

Parsley, to taste

To garnish

Chili Pepper from Senise

Preparation

Heat the extra virgin olive oil in a large skillet over medium-high heat, add garlic cloves, anchovies and chili pepper from Senise.

Cook for 2 minutes. Add the codfish chopped into little pieces.

Cook for 5-6 minutes and then add the fresh cream. Cook, stirring occasionally, for 10 minutes.

Put the cooked sauce in the blast chiller and keep it for 24 hours.

Using the stainer, fill up the siphon by loading it with two vials.

Let open the clams frying oil, garlic and parsley. (Get rid of any clams that haven't opened.)

Once opened shuck the clams.

Cook the Spaghettoni according to package directions until tender yet al dente.

Add the Spaghettoni to the pan with the sauce of the clams.

If necessary season with extra virgin olive oil and salt.

To serve make a splash with the parsley sauce in a dinner plate.

Put Spaghettoni trying to make a nest, add Baccalà foam and garnish with fried Chili pepper.

