

AGLIO, OLIO E PEPPERONCINO



INGREDIENTS

- Garlic cloves
- 1 Pepper
- Salt
- Dill
- 20g Extra virgin olive oil
- Chille pepper
- Lime zest
- 30g Parmigiano Reggiano



METHOD

First chop the garlic and chillies. Place the ingredients in a pan with the evo oil and pepper. Turn the heat on medium until the garlic is turning gold. Add the pasta water to the sauce and then switch it off. Drain the pasta and cook the pasta in the sauce for about 3 minutes, you can add herbs as you like (dill, parsley or basil) and grate some lime zest. Turn off the heat and add the Parmigiano Reggiano.

