

Anchovy extract

SPAGHETTI ALLA CHITARRA WITH CENTRIFUGE BUTTER AND ANCHOVY COLATURA
ON CREAMED BROCCOLI AND BREADCRUMB POWDER WITH TOASTED ALMONDS



Ingredients

- 320 gr bronze-drawn spaghetti alla chitarra
- 120 gr fresh butter
- anchovy colatura to taste (**Ristoris**)
- 4 tablespoons broccoli cream (**Ristoris**)
- toasted bread powder to taste
- toasted and chopped almonds to taste
- pepper and salt to taste

Procedure

1. Cut the butter into cubes and place it in the freezer for a few hours in advance.
2. Cook the spaghetti alla chitarra in plenty of boiling salted water; once ready, drain al dente in a pan (keep some of the cooking water aside).
3. Take the frozen butter and cream the pasta together with plenty of anchovy colatura, if necessary add some cooking water to make the pasta more fluid
4. At this point serve, placing the spaghetti on top of the previously heated and whipped broccoli cream
5. Complete with a handful of fresh pepper, a sprinkling of toasted breadcrumbs and a sprinkling of chopped, toasted almonds.

