



Grilled “Friggitelli” Peppers

SPAGHETTI WITH GARLIC, OIL, CHILI PEPPER AND GRILLED FRIGGITELLI PEPPERS



2



25 MIN

Ingredients

- 160 gr spaghetti
- 140 gr grilled “friggitelli” peppers (**Ristoris**)
- 40 gr round sliced chili peppers in oil (**Ristoris**)
- decorative chili pepper threads to taste (**Ristoris**)
- 40 gr parmesan cheese
- 2 cloves of garlic
- 20 gr fresh parsley
- extra virgin olive oil to taste (**Ristoris**)
- salt to taste



Procedure

- cook the pasta in plenty of boiling salted water
- slice the garlic and brown it in a pan over medium heat with the oil and sliced chili peppers
- after a short while, add the previously deseeded peppers, rinsed in warm water and chopped
- when the pasta is cooked, drain it and toss it in the pan with the sauce
- add the chopped fresh parsley and the grated parmesan
- place the pasta on a plate, some sauce on top of it and finally add the chilli threads

Grilled “Friggitelli” Peppers

POTATO PIE WITH GRILLED FRIGGITELLI PEPPERS AND ANCHOVIES



2



50 MIN

Ingredients

- 300 gr early potatoes
- 180 gr grilled “friggitelli” peppers (**Ristoris**)
- 6 anchovies in fillets (**Ristoris**)
- oregano to taste
- extra virgin olive oil to taste (**Ristoris**)
- salt to taste



Procedure

- chop the potatoes, season with oregano and bake them in the oven at 180°C for 40 minutes
- when soft, remove them from the oven and mash them with a fork, add a pinch of salt
- use a pastry cutter to place the mashed potatoes in the center of a plate
- wash the peppers, remove the seeds and chop them together with the anchovies
- arrange the mixture on top of the potatoes, add a drizzle of oil
- complete the dish by adding on top a rolled anchovy fillet and a whole pepper