

Spaghetti alla Carrettiera-Vegan

Ingredients for 4 diners:

400 Gr Spaghetti, Bronze Drawn
½ Teaspoon of finely chopped fresh chives
1 tuft of freshly chopped fresh parsley
½ Teaspoon of coarsely chopped red pepper
4 cloves of fresh garlic
1 Dl of Olive Oil (Cold Pressed)
½ Grain spoon of finely chopped Pistachios of Bronte
4 Coarsely chopped Walnut Chickens
100 gr of lightly toasted grated bread
1 Lemon

Preparation

Brown the bread crumbs in an iron pan, put it in a bowl, adding a spoonful of olive oil, taking care to mix, slightly crush the fresh garlic cloves, coarsely chop the fresh parsley, cut into Quarters the Lemon, in a large pot boil the Spaghetti "al dente", at the same time pour the olive oil in the pan and fry the garlic together with onion and Chili Pepper, and pour the Pistachio and Walnut Granules, add a little bowl of Spaghetti cooking water and mix the Spaghetti for 2 minutes with a medium flame. Sprinkle the parsley, serve hot with a side bowl of toasted grated pan, squeezing above the Spaghetti a quarter of a lemon.