

# Prego

## SPAGHETTI AGLIO OLIO e PEPERONCINO

Garlic, Chilli, Extra Virgin Olive Oil

(Serves 2) EASY ★★★☆☆ TIME: 30mins



### INGREDIENTS

Homemade Spaghetti	300gm (in total)
Water	2 portions
Salt, to taste	
Garlic Clove, sliced	4 pcs
Red Chilli, sliced	1 pc
Red Chilli Padi, sliced	1 pc
Parsley, chopped	5gm
White Wine	40ml
Olive Oil	4 tbsp
Peperoncino cheese, crumble	30gm

### METHOD

1. Boil water with salt for cooking pasta.
2. Fry garlic in olive oil till golden brown and crispy. Add in chilli and chilli padi. Deglaze with white wine. Set aside for finishing.
3. Blanch pasta in salted boiling water. Cook to your desired texture.
4. Strain pasta in a colander and transfer to the pan. Toss and add seasoning.
5. Place pasta onto a plate and garnish with parsley and crumbled cheese.



*Fresh from our  
Farm to your Home*

The accompanying salad is 100% grown and harvested at the hotel's Aquaponics Farm on Level 5. Enjoy the freshest produce, in the most sustainable way possible.

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RECIPES AND  
IMAGES ONLINE!

