

## Pasta with fried cuttlefish & peas cream

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For  

### Ingredients

180 gr of pasta (I used the Garofalo's Radiators n.87)  
100 gr of fresh or frozen peas  
250 gr of fresh small cuttlefish  
2-3 slices of onion, chopped  
a piece of chopped ginger  
salt, extra virgin olive oil  
50 g of flour "0"  
50 g of durum wheat  
rice oil for frying

### Method

Clean and wash the cuttlefish, then dry with kitchen paper and pass them in the mixture of white flour and durum wheat. Heat oil in a pot on high edges and fry the cuttlefish until golden, remove with forceps and drain on kitchen paper. Boil peas and when they are cooked, drain leaving 5-6 tablespoons of cooking water, add a pinch of salt, blend and set aside.

Cook the pasta in abundant salted water, and in the meantime, in a pan, fry lightly the onion and ginger with 2-3 tablespoons of oil. Drain the pasta and put it in the mixture of onion and cook for 1/2 minute.

Serve putting on each plate 2-3 tablespoons of peas cream, pasta and the small fried cuttlefish. Buon appetito!

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