FARRO SPAGHETTI WITH SPICY BABY SQUID, PUMPKIN FLOWERS AND SALTED RICOTTA

Categoria: First Courses **Tempo di preparazione:** 25 minutes **Difficoltà:** medio

Ingredienti per 4

- 8 pumpkin flowers
- extra virgin olive oil, as needed
- 1 clove of garlic
- 3 spicy green chili peppers
- 320 g farro spaghetti
- 320 g cleaned baby squid
- 100 g di grated salted ricotta

This dish combines the intense flavour of farro spaghetti – a memory of ancient traditions – with delicious spicy baby quid, delicate pumpkin flowers and – as a finishing touch – salted ricotta. A dish for gourmets!

Difficulty: **moderate**
Cost**: moderate**
Preparation time**: 25 minutes**
Serves: **4**

Method

Cut the pumpkin flowers into strips. Sauté the baby squid in a frying pan in extra virgin olive oil with the garlic and the chopped chili peppers. In the meantime, cook the spaghetti in plenty of boiling, salted water and drain al dente.

Finish the pasta by tossing the spaghetti in a frying pan, adding the baby squid and pumpkin flowers and letting it absorb the flavours for a couple of minutes.

Add the grated salted ricotta and serve. Enjoy!