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Recipe number ninety

A quick, tasty recipe for hot days !

Rigatoni con crema di peperoni crudi

Pasta with cold pepper sauce

Ingredients for 4 people

30 g peeled almonds	Grate very finely.
200 g trimmed red peppers	Blend everything together
1 garlic clove	to a fine cream
15 g grated parmesan	and mix in the almonds.
15 g grated pecorino	
60 g olive oil	
salt, pepper, peperoncino	Season to taste.
marjoram	goes well with it.

The cream is now so thick that it can also be used as a spread for crostini.

Cook the pasta al dente, set aside a little cooking water, drain it and add a little olive oil. Thin the cream with the reserved cooking water until it becomes a sauce and then mix it with the pasta.

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VERONICA'S TIP

Perhaps you already have a jar of almonds you have peeled yourself in your store? They simply taste better than bought ones. And they are quickly grated. Chop a few extra almonds coarsely, roast them and finish the plates with them and with a few leaves of marjoram.