

Tagliolini with squid and lemon peel

Difficulty: medium

Time: 1 h



This recipe needs a lemon, a squid and tagliolini.

What are we preparing? Tagliolini with squid and lemon peel. How is this dish prepared? Very simple; take a clove of garlic and some parsley, and finely chop them together. We put some extra-virgin olive oil in a frying pan and the finely chopped garlic and parsley and let it simmer. Then, we add the squid, which we cleaned earlier, taking care to not break the ink sack. Add to the frying pan with a little white wine and add the squid ink. Turn the gas off and set the frying pan aside for a while. Take the tagliolini and let them cook in boiling salted water for about 3 minutes. Then strain the pasta and put it back in the pan and add the lemon; a little chilli pepper can be added for a stronger taste. Add a little oil and simmer over a medium flame, not too hot or the sauce will tend to dry out, as the tagliolini are freshly made with eggs and will absorb a lot of the sauce.

This is a very particular dish with strong flavours of lemon, parsley, garlic and chilli pepper if added. Take a large plate and place the pasta in the middle, adding a little olive oil and chopped parsley.