

## MAFALDINE DE CECCO

*with Zucchini, Bottarga (cured and grated mullet roe)  
and Lemon Zest*



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## MAFALDINE DE CECCO

### INGREDIENTS

— Available at Mediterranean foods

380g Mafaldine De Cecco

1 teaspoon dry chili flakes

4 teaspoons bottarga

Extra virgin olive oil

Salt and pepper

2 cloves garlic thinly sliced

½ cup freshly chopped Italian parsley

2 zucchini thinly sliced length wise  
with a Chinese mandolin

1 lemon

### METHOD

1. Cook the Mafaldine pasta in plenty of salted boiling water. In a large frying pan, gently fry the garlic and the chili with a little of the extra virgin olive oil.
2. After 1 minute of simmering, add the zucchini and the parsley. Toss the zucchini to get them slightly soft.
3. Add the lemon zest and season with salt and pepper. Once the pasta is 'al dente', toss it into the pan adding a little more oil and a little of the water of the cooking.
4. Drizzle with half of the bottarga and mix. Serve and sprinkle the rest of the bottarga on top.

Buon Appetito!

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