

VENICE

SPAGHETTI WITH SQUID

Ingredients (for 4 persons)

- Wholegrain spaghetti
- 400g squid rings
- 240 mushrooms
- 80g onions, chopped
- 4 slices of bacon
- 8 cloves of garlic
- Basil
- Salt, pepper
- Olive oil
- Parmesan
- Ground garlic

Preparation:

Bring the water to the boil for the pasta. Mince the mushrooms and the onion. Rinse the squid rings.

Put the spaghetti in the boiling water. Heat a tablespoon olive oil in a skillet, add the onions, the mushrooms and the squid, sprinkle with basil, salt, pepper, ground garlic and two cloves of crushed garlic.

Simmer until all these ingredients are cooked and slightly roasted and the mushrooms have released their water. In a skillet, grill the bacon cut in slices.

When the spaghetti are cooked, add them to the preparation and sauté for about 5 min.

Before serving, add the bacon and sprinkle with Parmesan.

