



ISPAGHITTOS KIN BUTTARIGA

from

Sweet Myrtle & Bitter Honey

The Mediterranean Flavors of Sardinia

By Efisio Farris with Jim Eber

Published by Rizzoli International Publications (October 2007)

Ispaghittos kin Buttariga *Spaghetti with bottarga*

Serves 4

- 1 pound spaghetti
- 4 tablespoons extra virgin olive oil
- 6 garlic cloves, cracked
- 2 tablespoons unsalted butter
- 4 tablespoons grated bottarga di muggine
- 1 tablespoon finely chopped flat leaf parsley

Bring a large pot of salted water to a boil, add pasta and boil for 10 to 15 minutes, or until al dente.

While pasta is cooking, heat olive oil in a saucepan over medium heat. Add garlic and cook until browned to flavor the oil. Remove garlic and discard. Lower heat to medium-low and stir in 1 tablespoon of butter and 1 tablespoon of bottarga. Add pasta and toss well to coat.

Remove from heat and stir in remaining butter, another tablespoon of bottarga, and the parsley. Toss to coat evenly.

Serve sprinkled with the remaining bottarga.