



Spaghetti in red wine "Drunken Pasta"

In this traditional pasta dish from Italy, spaghetti is cooked in red wine. This gives them their great, intense color and special aroma.

Zutaten

4 Portionen

400 g Spaghetti
750 ml Red wine, dry
250 ml Water
1 smaller Radicchio
1 Handful Basil
50 g Hazelnuts
80 g Mountain cheese
4 TL Pesto Rosso
1 Shot Balsamico Invecchiato
2 EL Extra virgin olive oil from Italy
1 EL Mediterranean fried olive
Sea salt, fine-grained
Pepper

Zubereitung

Bring the red wine, water and 2 teaspoons of salt to the boil. Simmer for eight minutes with the lid closed so that the alcohol evaporates. Add the spaghetti and cook until al dente. Leave the lid half-closed and add small amounts of water if necessary.

Meanwhile, wash the radicchio, remove the stalk and cut into strips. Heat the olive oil in a frying pan. Briefly steam the radicchio with a little salt and then deglaze with a dash of Balsamico Invecchiato. Roughly chop the hazelnuts and roast in a pan without oil.

Mix the finished spaghetti with the pesto rosso. Serve with the radicchio, basil and hazelnuts. Drizzle with extra virgin olive oil and sprinkle with grated mountain cheese. Season with pepper to taste.