

Pappardelle with Mozzarella, Grilled Peppers and Olives

815

Typ: Pasta

Quelle: Nigel Slater: 10-Minute Cook, 107

Bemerkungen: The contrast between the tender noodles and crisp breadcrumbs is what makes this dish for me. The dressing is a piquant mixture of lemon, capers and olives and makes the whole thing sing.

Zutaten: FOR 2
225 g dried pappardelle
3 bottled red and yellow peppers (they usually come in halves, in which case you need 6)
6 tablespoons extra virgin olive oil
juice of ½ lemon
1 tablespoon capers, rinsed
chopped flat-leaf parsley
4 anchovy fillets, rinsed and chopped
6 tablespoons fresh breadcrumbs
50 g butter
1 ball of Mozzarella cheese, cubed
a handful of stoned black olives

Rezept: Cook the pappardelle in boiling salted water for about 10 minutes till tender. It should be slightly tacky, not slimy.

Meanwhile, rinse the bottled pepper pieces under a running tap to remove their bottling liquid. Cut them into strips and place in a grill pan. Drizzle them with half of the olive oil and grill till sizzling. Pour the juices from the pan into a bowl. Beat in the remaining olive oil with a fork or small hand whisk and add the lemon juice, capers, parsley and anchovies, and season with black pepper.

Cook the breadcrumbs in the butter in a shallow pan. They should turn golden within 5 minutes or so. Stir them so as not to let them burn.

Drain the pasta and return to the pan. Toss with the golden crumbs, grilled peppers, Mozzarella cheese, olives, and dressing. Serve warm, rather than hot.