



# Sugar Apple

Posts From The Caribbean

## Spaghetti with Bottarga

I've seen recipes for spaghetti with bottarga that include lemon zest or juice, hot peppers, anchovies, clams and, of all things, ricotta cheese. For my first bottarga experience, I wanted to keep it clean and simple and let the intense flavor of the bottarga shine. And that's how I'll probably keep it in future, though perhaps a whisper of lemon zest might lift the bottarga even higher. Some cooks vigorously stir the bottarga into the garlic oil with a little of the pasta water to make a sauce with a creamier texture. Sounds interesting and I might try that next time.

If you've made your own bottarga, you'll want to peel off the dried egg sac before you grate it (that's what looks like peeling sunburn in the photograph of my bottarga). Bottarga is definitely expensive but a little truly does go a long way. Buon appetito!

*1/2 pound spaghetti*

*1/4 cup extra virgin olive oil*

*1 small clove garlic, peeled and minced*

*1 ounce bottarga, grated, plus more for shaving over the finished dish*

*a handful of chopped Italian parsley*

Put the olive oil and garlic into a pan that will be large enough to hold all the pasta later. I used a straight-sided sauté pan. Heat gently for a few minutes to allow the flavor of the garlic to perfume the olive oil. Don't let the garlic brown or your sauce will be bitter. Remove the pan from the heat and reserve.

Bring a large pot of lightly salted water to a boil (bottarga is already quite salty). Cook the spaghetti until it's al dente. Drain the spaghetti and put it in the pan with the olive oil and garlic. Toss to combine. Sprinkle the bottarga and parsley over the pasta and toss again to combine all the ingredients well. Serve immediately, topped with more thinly shaved bottarga if desired. Pasta doesn't like to wait. *Serves 2 greedy buggers as a main course.*

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from the article *Make Your Own Bottarga* posted on June 29, 2010