



Cheffe Chiara Pavan

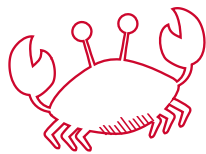
Chiara Pavan



SPAGHETTI QUADRATI BARILLA AL BRONZO, BLUE CRAB AND BAKED CHERRY TOMATOES

INGREDIENTS FOR 4 PERSONS:

- 320 g SPAGHETTI QUADRATI BARILLA AL BRONZO
- 500 g CHERRY TOMATOES
- 4 CRABS
- 2 CELERY STALKS
- 2 CARROTS
- 2 ONIONS
- 1 CLOVE OF GARLIC
- 40 ml EXTRA VIRGIN OLIVE OIL
- to taste SALT
- to taste PARSLEY
- to taste MARJORAM
- to taste FRESH OREGANO



Blanch the crabs for about 4/5 minutes in unsalted boiling water, drain and cool with water and ice (do not throw away the water, keep aside); while cleaning the crabs, roast the cherry tomatoes seasoned with salt, oil and fresh oregano at 180 °C.

Once you have removed the crab meat, take the cherry tomatoes out of the oven; they will now be ready. Then put the crab shells in the oven for a quick browning.

Meanwhile, in a saucepan, brown celery, carrot and onion with a clove of garlic and some parsley.

Once the shells are browned, plunge them into a saucepan and add the water you used to cool the crabs (so as to reuse the water you used previously), cook for about half an hour and then strain.

Reduce half of the strained stock in a frying pan and add the cherry tomatoes. Add the other half of the stock to the cooking water of the pasta to salt it lightly.

Boil the **Barilla Spaghetti Quadrati Al Bronzo**, drain them al dente and finish cooking them in the pan.

When cooked, add the crab meat, cherry tomatoes, fresh oregano and marjoram.

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