



Elvea, festa all'italiana

Lobster Diavolo



Ingredients for Persons

800 g	pepper
2 tablespoons	salt
2,50 cloves	ELVEA Cubetti - Garlic
0,25 teaspoons	olive oil
700 g	garlic
250 g	chili flakes
1 teaspoon	(living) lobsters
	spaghetti
	mint leaves

Preparation

- Put the olive oil in a heavy saucepan and heat over medium-low heat. Add the garlic and fry for about 3 minutes, until the garlic is fragrant and soft, but not brown. Add the chili flakes (start with half if you are not sure about the spiciness, you can still add some extra later) and fry for another minute or two.
- Add the tomatoes, along with all the moisture in the cans and a few pinches of salt and stir. Lower the heat and let everything simmer gently for 2 to 3 hours, until the tomatoes are fully cooked. Add water if necessary to prevent the sauce from drying. When the sauce is ready, you can test if it is salted enough and add more salt to taste. Cover and set aside.
- Boil a large quantity of salted water in a large cooking pot. Let it cook well. Put the lobsters in the pot and cover. Remove the pot from the heat and allow cooling completely. When the water has cooled down, the lobsters are ready.
- Meanwhile, bring a large quantity of salted water to the boil, add spaghetti and cook until the pasta is already dente. Save around 120 ml of cooking water from the pasta. Let the pasta drain and set aside.
- Cut the lobsters in the middle and remove all the meat. Do not forget to remove the stomach and intestinal tract.
- Keep the lobster meat warm while you finish the pasta. Heat the pan with the sauce over medium heat. Add the cooked pasta and a little of the cooking water from the pasta. Use tongs to spin the pasta in the sauce. Add a dash or two of olive oil if you want. When the pasta is completely covered with sauce and warm, arrange the pasta in two deep, warm bowls. Cut the lobster tails into medallions of about 2 cm and arrange them, along with the scissors, on top of the spaghetti. Sprinkle some extra olive oil and decorate generously with mint. Serve immediately.





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