

Spaghetti al Caviale / Spaghetti with Caviar

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Perfect for both your next holiday party or a weeknight at home, this simple spaghetti recipe perfectly highlights the rich, buttery flavors of caviar. Dress up any occasion with the prized product!

Spaghetti al Caviale (Spaghetti with Caviar)
Recipe courtesy of Calvisius Caviar

200 grams spaghetti
1 50-gram tin of fresh Calvisius caviar
30 grams of butter



Sea salt and freshly-ground black pepper, to taste

Bring a pot of water to boil, season it with salt, and cook the spaghetti according to package instructions (about 10 to 12 minutes). While it cooks, place a terrine over the pot, and let the butter melt.

When the pasta is al dente, drain it, saving some of the cooking water. Place the spaghetti in the pot with the melted butter, and toss. Season it with black pepper to taste, and add cooking water to loosen, if needed.

Toss the pasta one more time, and divide between four plates. Top the spaghetti with caviar, and serve immediately.

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