

THE RECIPE

## Pici with breadcrumbs

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CULTURE

07\_08\_2021



### PICI WITH BREADCRUMBS

***Ingredients (serves 6)***

*500g of pici*

*200g of Tuscan bread (stale)*

*2 cloves of garlic*

*1 chilli pepper (fresh)*

*50g of grated Tuscan pecorino cheese (aged)*

*Extra virgin olive oil*

*Salt and freshly ground black pepper*

### ***Preparation***

First, grate the bread coarsely.

Crush the garlic with the side of a knife blade without peeling it.

Wash the chilli and cut it into small pieces.

Fry the garlic in a pan with 6 tablespoons of oil, then add the chilli.

After a few minutes, add the breadcrumbs and fry over a moderate heat.

Transfer the breadcrumbs into a bowl and season with grated pecorino cheese.

Cook the pici in plenty of salted water, then drain them and toss them with a little oil in the pan where you browned the crumbs.

Serve hot and add a little pecorino cheese and freshly ground black pepper.