



Seafood Spaghetti with Pistachio Sauce

INGREDIENS FOR 1 PORTION:

- **Spaghetti 100 g**
- **Mixed Seafood**
- **Greci Pistachio puree 30 gr**
- **Pistachio nut crumbles**
- **Red Sweetdrops to taste**
- **Yellow Sweetdrops to taste**
- **Basil**

Place the fresh seafood in a pan with EVOO garlic and cook until shells open. Cook the spaghetti in a salty boiling water for three quarter of its cooking time. Drain the spaghetti and finish cooking in the water released by the shellfish. Immediately add the Pistachio puree, if too thick add the salty water from the pasta pot. Serve the spaghetti on plate and top with the seafood, and sprinkle with Pistachio crumbs and Red and Yellow Peppercorns and basil