



Aromatic linguine with saffron and hazelnuts

20'
Hands on

50'
Cook Time

2
Portion(s)

1
Difficulty



Ingredients

- 1 garlic
- 2 tablespoon(s) olive oil
- 50 g hazelnuts
- 1 pinch saffron
- 2 tablespoon(s) water, hot
- 20 g butter
- 250 g linguine
- salt
- pepper
- 1/2 bunch parsley
- 1/4 bunch dill
- lemon juice, of 1/2 lemon
- 50 g pecorino cheese, grated
- 1 tomato, finely chopped, to serve

Διατροφικός πίνακας

Nutrition information per portion

730 Calories (kcal)	28.0 Total Fat (g)	6.7 Saturated Fat (g)	81.0 Total Carbs (g)
37%	40%	34%	31%
3.3 Sugars (g)	29.0 Protein (g)	16.0 Fibre (g)	0.89 Sodium (g)
4%	58%	64%	15%

Method

- Preheat oven to 180* C (350* F) Fan.
- Cut the top side of the garlic to remove excess peel.
- Drizzle with olive oil and wrap in aluminum foil.
- Place on oven rack and bake for 30-40 minutes, until it softens.
- When ready, remove from oven and set aside to cool.
- While the garlic is cooking, place a pan over high heat and let it get very hot.
- Add the hazelnuts and toast for 3-4 minutes. Do not overcook them, just lightly toasted.
- Remove pan from heat. Set them aside to cool.
- When they are cool enough to handle, roughly chop into uneven pieces. Transfer to a bowl and set aside.
- When the garlic has cooled, press on the bottom side (the side that has not been cut) to release each clove and transfer to a bowl. The garlic should have the texture of a puree.
- The garlic puree might seem to be a lot for 2 servings but the taste is mild.
- Add the saffron and water. Mix with a spoon until all of the ingredients are completely combined.
- Fill a pot with water and bring to a bowl.
- At the same time place a pan over heat and add the butter.
- As soon as the butter melts, add the garlic-saffron mixture and whisk.
- Add the linguine to the pot and cook for 2 minutes less than the instructions on the package.
- When ready, use a pair of tongs to transfer the linguine to the pan. Do not drain and throw out the water because you will need it for the sauce.
- Thoroughly mix the linguine with the sauce in the pan.
- Season with salt and pepper. If the mixture is too thick add ½ a ladleful of the pasta water.
- To finish, finely chop the aromatics and add them to the pan along with the lemon juice, grated pecorino and hazelnuts.
- Season to taste, if needed, and serve with finely chopped tomato.