

Calamarata e calamaretti

(Calamarata with baby squid)

INGREDIENTS

- 1 lb Garofalo Calamarata
- 1.5 lbs baby squid
- 10 oz Cherry tomatoes
- ½ cup white wine
- Garlic
- Pinch red pepper flakes
- Parsley
- Extra virgin olive oil
- Salt

PREPARATION

Clean and dry the baby squid and cut into ring shapes. In a pan add baby squid, garlic and extra virgin olive oil. Add white wine and cook until evaporated over medium heat. Chop the tomatoes and add to the pan. Add a pinch of salt, cover and cook over a low flame for 15-20 minutes or until the squid is tender to the fork. Stir occasionally and if too thick add water if necessary (the sauce should not be watery, however). Cook the Garofalo Calamarata in plenty of salted water and cook until *al dente*. When ready place in the pan with the squid and sauce and cook over a low flame for approximately one minute. Just before removing from heat take out the garlic and add a pinch of red pepper flakes and top with chopped parsley.