

## Linguine with mackerel and dried tomatoes

*Linguine allo sgombro e pomodori secchi* is a flavourful first course that is easy to prepare, ideal for a quick lunch or a family dinner.

### Ingredients:

- 200 g Linguine
- 140 g Dried tomatoes
- 1 Tin of mackerel in olive oil
- 1 Clove of garlic
- 20-30 Taggiasco olives
- 1 Lemon
- Parsley as desired
- Extravirgin olive oil as desired
- Salt as desired

### Procedure:

1. In a frypan, brown the garlic clove briefly in a little olive oil.
2. Dice the tomatoes and the mackerel.
3. Remove the garlic from the pan and replace with the tomatoes and mackerel.
4. In a pot of boiling, salted water, cook the linguine for one-half the time called for.
5. Finely chop the parsley while the linguine are cooking.
6. When the linguine have reached the half-way point, add them to the tomatoes and mackerel; continue cooking the linguine as for a risotto (adding cooking water if necessary).
7. When the linguine are done, add the olives and parsley; mix well.
8. Serve the linguine, and sprinkle generously with grated lemon zest.
9. Accompany each serving with a flute of Maximilian I.