

Maximilian I

by *Meryia Beni Jodi*

Spaghetti with mackerel and lemon

Spaghetti allo sgombro e limone is an utterly delicious yet simple-to-prepare dish.

Ingredients:

- 200g spaghetti
- 1 can grilled mackerel in olive oil
- 1 whole lemon
- 1 clove garlic
- Extravirgin olive oil, as needed
- Salt, as needed

Procedure:

- Put the spaghetti into salted, boiling water and cook for half the indicated time.
- Grate the lemon peel, then cut the lemon in half.
- Cut the garlic clove in half, brown in a frypan for a couple of minutes. Add half the mackerel (the other half will be used as a garnish) and the juice from one lemon half.
- Add the spaghetti to the frypan and continue cooking as if it were risotto (adding boiling water from time to time).
- When cooked, add some lemon zest and mix.
- Plate and garnish with the extra mackerel.

Note

Use a potato-peeler to cut some very thin slices of lemon peel, then shape into narrow slices: these will be an eye-pleasing addition to the presentation.