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# creamy spaghetti with pepper, chorizo and PDO huile d'olive de Provence - olives mûrées

## Serves 4:

- 500g spaghetti
- 3 red peppers
- 100g chorizo (strong or mild, to taste)
- 1 onion
- 4 cloves of garlic
- 1.5 tbsp **PDO huile d'olive de Provence - olives mûrées**
- Salt and pepper
- Parmesan



**Preparation: 20 min**  
**Cooking: 45 min**

Preheat the oven to 180°C.

Wash the peppers, place them on an ovenproof tray with the garlic cloves (keep the skin on for cooking) and the onion, peeled and cut into 8. Brush with olive oil and place in the oven for 20 to 25 minutes. When the peppers are cooked, remove from the oven and leave to cool.

Meanwhile, bring 2 litres of water to the boil with coarse salt, then add the spaghetti and cook as shown on the packet (- 1 min). Save some of the pasta cooking water for the sauce.

Peel the peppers and chorizo (cut into large chunks) and place in a blender with some of the pasta cooking water, 1.5 tbsp olive oil, salt and pepper and blend to a smooth consistency. Add a little pasta cooking water if necessary.

Place the pepper/chorizo cream in a frying pan, heat through, add the drained pasta and coat it in the cream. Serve with a few drops of olive oil and a sprinkling of parmesan..

## What about olive oil?

We advise you to use a traditional-tasting PDO huile d'olive de Provence – olives mûrées (matured olives) for its sweetness and aromas of black olives, candied fruit, undergrowth and/or toasted bread.

You can also use PDO huile d'olive de la Vallée des Baux-de-Provence – olives mûrées and PDO huile d'olive d'Aix-en-Provence - olives mûrées.

