



That Zucchini Spaghetti Stanley Tucci Loves Spaghetti alla Nerano

Jacob · 28/09/2024



Prep Time

8 hrs

Difficult

Medium

Servings

8 hrs 55 mins

Description

After listening to Stanley Tucci lose his mind about this pasta and calling it lifechanging and one of the best things hes ever eaten I decided Id give it a try The results were amazing and the key to getting the toasted sweet taste of the zucchini was deepfrying it

Ingredients

- - 1 quart sunflower oil
- or as needed - 6 medium green zucchini - 4 ounces spaghetti - 2 tablespoons olive oil - 1 pinch salt - 2 basil leaves
- torn into small pieces - 2 tablespoons unsalted butter - 5 tablespoons grated Pecorino Romano cheese - 3 tablespoons grated Parmigiano-Reggiano cheese

Instructions

1. Place sunflower oil in a deep fryer and heat to 350 degrees F (175 degrees C). Slice zucchini into 1/8-inch rounds. Add some zucchini to the hot oil and deep-fry until lightly browned
2. 4 to 5 minutes. Transfer to a single layer on paper towels to drain and repeat to cook remaining zucchini. Let zucchini cool to room temperature. Transfer cooled zucchini to a bowl. Cover and refrigerate
3. 8 hours to overnight. Bring a large pot of lightly salted water to a boil. Cook spaghetti in the boiling water
4. stirring occasionally
5. until it's 2 minutes away from being tender yet firm to the bite
6. 9 to 10 minutes. As you are cooking the spaghetti
7. heat olive oil in a skillet over medium heat. Add zucchini and salt and cook
8. stirring occasionally
9. until it starts to release juices
10. soften
11. and break down
12. 3 to 5 minutes. Add a couple splashes of the pasta water to the zucchini
13. but don't overdo it. Break zucchini into small pieces with the edge of a spoon or spatula. Reduce heat to low and toss in basil and butter; stir until butter melts. Grab spaghetti with tongs and transfer it right into the sauce; stir until coated. Mix in Pecorino Romano and Parmigiano-Reggiano cheeses. Add a final splash of pasta water and adjust salt if needed. Serve with more grated cheese and fresh basil. Chef John Chef's Notes Use any zucchini from your garden; different types and sizes are fine. If your deep fryer is small
14. you can use a Dutch oven instead and fry more zucchini at a time. You can add a clove of minced garlic when making the sauce if you want. Use grated provolone del Monoco cheese if you can find it. I used 1/2 Parmesan cheese and 1/2 Toma cheese. Editor's Note: We have determined the nutritional value of oil for frying based on a retention value of 10% after cooking. Amount will vary depending on cooking time and temperature
15. ingredient density
16. and specific type of oil used.