

# Spezialitads dal Grischun

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## SPAGHETTI MOUNTAIN-BIKE

*A dish that can be prepared quickly for surprise guests*

### Ingredients

(for 4 portions)

400 to 500 g spaghetti  
150 g Bündnerfleisch finely sliced (or Bündnerfleisch Julienne)  
Grated Sbrinz or Parmesan "Reggiano" cheese  
2 cups of green peas  
1 cup of grated celery  
1 onion  
1-2 cloves garlic  
Parsley  
Pepper and salt  
2-3 tablespoons oil

### Method

(Preparation time: 15 minutes, recipe takes approx. 20 minutes)

- Cook the spaghetti until it is al dente.
- Finely chop the onion, garlic and parsley and stew gently with the grated celery, peas and strips of finely sliced Bündnerfleisch (or Bündnerfleisch Julienne).
- Season to taste with salt or vegetable extract. Deglaze the pan with a little white wine or vegetable stock and reduce to a thinnish

sauce. Spread the sauce over the spaghetti and serve with grated cheese.

A mixed salad is a perfect starter or side dish.