

# Lagane and Chickpeas (Lagane e ciciri)



## Ingredients for 4:

- Type “O” wheat flour
- Chickpeas
- garlic
- chili pepper
- salt
- *Mediterranea Oleum EV Olive oil*

1. Soak the chickpeas for 12 hours with a handful of coarse salt.
2. Lagane pasta: knead the flour together with water, working the dough until a smooth ball is formed.
3. Spread the dough with a rolling pin, forming a disc about 1cm thick.
4. Cut the disc into strips and then into different sized pieces.
5. In a pot, add water, add the chickpeas and bring to the boil, cooking for about 30 minutes.
6. Add the fettuccine, salt and let cook for 10-15 minutes.
7. In a pan, brown the garlic in a generous amount of olive oil, add the chilli pepper and sauté for about a minute..
8. When the pasta is cooked, set aside a little of the cooking water, drain and add the oil to the pasta and chickpeas, combining all the ingredients well.