

# Clemenza's spaghetti, famous from the film "The Godfather"

COOKING  
LOVERS 

## Raciones para 1

300 g  
Spaghetti, cooked

Olive oil  
11  
Meatballs  
6  
Sausages, cutted  
250 ml  
Red wine  
750 g  
Natural crushed tomatoes

Black pepper to taste  
1 teaspoon  
Garlic powder  
1 teaspoon  
Oregano

Basil leaves

- 1 Heat olive oil in an iron pot and brown meatballs, and the cut sausages.
- 2 Pour the red wine and cook until partially evaporated.
- 3 Add natural crushed tomato, pepper, garlic powder, oregano and cook for 15 minutes.
- 4 Serve cooked spaghetti with tomato sauce and meat on top.
- 5 Garnish with basil leaves.

# Chef's Notes

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<https://cookinglovers.teka.com/en/receta/espaguetis-clemenza-de-la-pelicula-el-padrino/>

