CALAMARATA PASTA WITH SEAFOOD SAUCE AND DATTERINI TOMATOES



Menù Ingredients

250 g Sugo ai pomodorini datterini - Cherry tomato sauce - CU0K

450 gr Èmaremix - MZ1

q.s. Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5

Ingredients

q.s. Cracked black pepper

2 Garlic cloves

q.s. Chopped parsley

500 g Calamarata pasta

Chef: Leonardo Pellacani

Method

Serve 6

In a pan with a tbsp of olive oil brown the garlic cloves. Remove them as soon as they turn brown and pour in the Èsugodimare sauce and the Datterini tomato sauce. In the meantime, cook the calamarata in boiling salted water, drain and toss for a few minutes with the sauce. Add a handful of chopped parsley; garnish with a sprig of parsley, cracked black pepper and a drizzle of extra virgin olive oil and serve.

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