

## CALAMARATA PASTA WITH WITHE WINE SEAFOOD SAUCE



### Menù Ingredients

70 g. Èmaremix - MZ1  
q.b. Olio extravergine di oliva - EK5  
q.b. Roux Bianco - White Roux - BN1X

### Ingredients

q.s. White wine  
80 g. Calamarata pasta  
q.s. Fresh parsley  
q.s. Garlic  
q.s. Chili Pepper  
40 g. Mussels  
1 Large Prawn

**Chef:** Leonardo Pellacani

### Method

Serve 1

Cook the calamarata pasta in boiling salted water. In a pan add a tbsp of evoo and flavour it with a clove of garlic, then add the cleaned prawn. Lightly sear it and set aside, it will then be used for the garnish. In the meantime, put the drained Emaremix in a pan and toss it with oil and a garlic clove. Remove the garlic and deglaze with white wine. Add in the mussels and clams, the fresh chilli and the emaremix liquid, thicken it with a little white roux and add the parsley. Drain the pasta and toss it in the pan with the seafood . Garnish with the prawn on top of the pasta and serve.