CALAMARATA PASTA WITH WITHE WINE SEAFOOD SAUCE



Chef: Leonardo Pellacani

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

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.

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