CALAMARATA PASTA WITH YELLOW TOMATO PURÉE AND SQUID



Menù Ingredients

25 gr Èmazzancolle - MJ1

70 gr Passata di Pomodoro Giallo - Yellow Tomato Purée - U21X7

to taste Olio extravergine di oliva - Extra Virgin Olive Oil - EKC

to taste Pepe colorato macinato grosso (Pepper coloured coarse) - 1261

to taste Peperoncini in fili sottili (Chili threads fine) - 1278

Ingredients

80 g Calamarata pasta

50 g Squid

Parsley

Chilli pepper

Garlic

Chef: Leonardo Pellacani

Method

Cook the calamarata pasta al dente in plenty of boiling salted water. Meanwhile, cut the squid into rings and sauté in a pan with a drizzle of olive oil and chopped garlic. Add the king prawns, chopped parsley and Yellow Tomato Purée, then leave to simmer to allow the flavours to develop. Drain the pasta, add it to the sauce and toss in the pan until all the ingredients are well combined. Finish with black pepper, chilli pepper and chilli threads.

Gluten Free Method

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