

COLD PASTA SALAD WITH FUSILLI AND SEAFOOD FANTASY



Menù Ingredients

240 g Èmaremix - MZ1
90 g Dorati - TN1
90 g Olive Leccino Nostrale denocciolate - Pitted Leccino Olives - Z91
Olio extravergine di oliva - Extra Virgin Olive Oil - EKC

Ingredients

480 g Fusilli pasta
90 g courgettes
to taste Fresh parsley
to taste salt

Chef: Leonardo Pellacani

Method

For 6 persons

Cook the fusilli pasta in abundant salted boiling water; strain and leave to cool. Cut the courgettes into slices. Strain the liquid from the Èmaremix and cut it into smaller pieces. Mix all the ingredients. Finally dress with olive oil aromatized with parsley and a little chopped parsley.