

GLUTEN-FREE PENNE WITH RED PESTO, BABY MOZZARELLAS, CASTELVETRANO OLIVES, YELLOW “DATTERINI” TOMATOES, JULIENNED COURGETTES AND PRAWNS



Menù Ingredients

100 g Penne Senza Glutine (Gluten-Free Penne) - 7040
20 g Èmazzancolle - MJ1
20 g Olive di Castelvetrano sfiziose - Delicious castelvetrano olives - KO1
30 g Datterini gialli semisecchi - Semi dried yellow grape tomatoes - XS1X
50 g Pesto Rosso (Red Pesto) - X80X
to taste Olio extravergine di oliva - Extra Virgin Olive Oil - EKC

Ingredients

30 g Baby mozzarellas
30 g Julienned courgettes
to taste Fresh basil

Chef: Leonardo Pellacani

Gluten Free

Method

Serves 1

Cook the penne in plenty of salted boiling water. Drain “al dente” and leave to cool with a drizzle of extra-virgin olive oil. Mix with the other ingredients and add a further drizzle of extra-virgin olive oil. Dish up and garnish with a basil leaf.