

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



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.

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 semiseccchi in olio di semi di girasole - Semi dried yellow grape tomatoes in sunflower seeds oil - 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