GLUTEN-FREE SPAGHETTI WITH THREE TOMATOES



Menù Ingredients

10 g Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5
125 g Spaghetti Senza Glutine - Gluten-Free Spaghetti - 7034
30 g Dadolata di verdure - Brunoise of vegetables - BS0K
30 g Dorati - TN1
70 g Datterini gialli interi in succo - Yellow grape tomatoes in juice - XM1X
70 g Pomodori pelati interi biologici nel loro succo - Whole organic peeled tomatoes in their juice - US30B

Ingredients

to taste Garlic
to taste Shallots
to taste Fresh basil
to taste Salt and pepper

Chef: Leonardo Pellacani

Method

Serves 2
Cook the spaghetti in plenty of salty water. Meanwhile, prepare the sauce: lightly fry the shallots and garlic with extra virgin olive oil. Add the organic peeled tomatoes and yellow cherry tomatoes and lightly mash with a fork. Season with salt and pepper and cook for a few minutes. Finally, add the Dorati tomatoes and a basil leaf and remove from heat. Drain the spaghetti and stir in the tomato sauce. Garnish with the chopped vegetable and a fresh basil leaf, then serve.

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