

LAGANA RICCIA WITH SEA URCHIN AND POACHED QUAIL EGG

Menù Ingredients

1 Polpa di riccio Gold Selection - Sea Urchin Gold Selection -
MY9

80g Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5

Ingredients

300g Lagana Riccia pasta
to taste Garlic
to taste Chopped parsley
4 Quails eggs
to taste dehydrated zucchini flowers to garnish



Chef: Tommaso Ruggieri

Method

Serves 4

In a pan lightly sauté the garlic in oil, remove the pan from the heat and leave it cool, then add the chopped parsley and the sea urchin. Cook the pasta in plenty of boiling salted water, drain "al dente" and toss in a pan with the sea urchin sauce. Garnish with dehydrated zucchini flowers and poached quail egg.