LAGANA RICCIA WITH SEA URCHIN AND POACHED QUAIL EGG



Menù Ingredients

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.

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Registered Office/Plant: Via Statale 12 n.102 - 41036 Medolla (MO) | Offices: Via Concordia n.25 - 41032 Cavezzo (MO)