LINGUINE WITH ARTICHOKES AND PRAWNS



Menù Ingredients

150 g. Gransalsa di cuori di carciofo - Gransalsa sauce with artichoke hearts - C1107
220 g Carciofi alla Giudia - HD307
50 g. Gamberetti liofilizzati - Freeze-dried prawns - MS9

Ingredients

q.s. Salt
q.s. Pepper
q.s. Fresh parsley
1 Garlic clove
30 g Sesame seeds
100 g. Pachino cherry tomatoes
500 g. Linguine

Chef: Leonardo Pellacani

Method

Serve 6
Rehydrate the freeze-dried shrimps by soaking them in cold water for few minutes. In a pot of boiling salted water cook the linguine until al dente. Meanwhile, in a saucepan, with evoo sautè the crushed garlic clove, the chopped parsley, the prawns and brown them for a minute. Incorporate the cherry tomatoes cut in halves , the whole artichokes cut into thin slices and the aseptic artichoke sauce; season with salt and pepper and continue to cook. In a non-stick toast the sesame seeds. Drain the linguine and toss them in the artichoke sauce, completing with a drizzle of extra virgin olive oil, a sprinkle of chopped parsley and the toasted sesame seeds.

Gluten Free Method

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