

LINGUINE WITH CLAMS AND MULLET BOTTARGA



Chef: Diego Ponzoni

Method

Serve 6

In a pot with boiling salted water cook the linguine until al dente. Meanwhile, in a saucepan, with 45g. of evoo brown the two crushed cloves of garlic; add the clams liquid to the pan, then cook over high heat for two minutes. At this point add the clams and thicken the sauce with a short cooking. Drain the linguine and toss in the prepared sauce, parsley and extra virgin olive oil. Plate up the pasta with a sprinkle of grated bottarga and chopped parsley. Complete with a drizzle of extra virgin olive oil.

Gluten Free Method

Utilizzare Pasta riportante in etichetta la dicitura senza glutine.

Menù Ingredients

24 g. Bottarga di muggine - Mullet Bottarga - 12Z

90 g. Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5

Ingredients

q.s. Salt

2 Garlic clove

q.s. Parsley

540 g. Linguine