LINGUINE WITH CUTTLEFISH AND CHERRY TOMATOES ON A BED OF SQUID INK



Menù Ingredients

300 g. Sugo ai pomodorini datterini - Datterini tomatoes sauce - CU0K

420 g Èseppiafette - WD1X

60 g Ènerodiseppia - WBQX

q.s. Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5

Ingredients

500 g. Linguine

q.s. Garlic

q.s. Parsley

q.s. Basil

Chef: Leonardo Pellacani

Method

Serves 6

Cook the linguine in boiling salted water until al dente. Sautè the chopped garlic and parsley in a pan with a drizzle of oil for a few seconds. Add the Èseppiacubetto and the cherry tomato sauce, simmer for few minutes. Drain the cooked linguine and toss them in the sauce for few minutes. Warm up the Ènerodiseppia and spread it on the serving plate, add the linguine on top and finish with a drizzle of evoo and a basil leaf.

Gluten Free Method

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