LINGUINE WITH CUTTLEFISH AND PRAWNS



Menù Ingredients

180 g Pomodorina - Pomodorina sauce - CA1

200 g Ènerodiseppia - WBQX

400 g Èseppiafette - WD1X

60 g Èmazzancolle - MJ1

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

Ingredients

to taste Salt

to taste Parsley

to taste Garlic

300 g Zucchini

480 g Linguine

Chef: Leonardo Pellacani

Method

For 6 persons

in a skillet, with some evoo, brown the chopped garlic together with the parsley for few second, add Èseppiacubetto and Ènerodiseppia, simmer for few minutes. In the meantime, cook the linguine in boiling salted water. When they are cooked "al dente", drain and toss them for a minute with the sauce. Emulsify the Pomodorina with a immersion blender and spread it on the plates. Put the linguine on top of the tomato sauce and in the center of the plate. Garnish with sautè zucchini and prawns.

Gluten Free Method

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