LINGUINE WITH CUTTLEFISH & ARTICHOKES



Chef: Leonardo Pellacani

Menù Ingredients

50 g. Gransalsa di cuori di carciofo - Gransalsa sauce with artichoke hearts - C1107

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

Ingredients

80 g. Linguine

q.s. Shallots,chopped

q.s. Garlic

q.s. Parsley, chopped

q.s. Cherry tomatoes

Method

Serve 1

Cook the linguine boiling salted water. In pan add a drizzle of oil sweat the chopped shallot and little garlic. Add the cuttlefish, a little parsley and the artichoke hearts sauce.Add some cuttlefish liquid in the sauce to give more flavour. Mix well and simmer for few minutes, then turn off the heat. Drain the linguine and toss in the sauce with a little cooking water.Garnish with cherry tomatoes, chopped parsley and a drizzle of evoo.

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