

LINGUINE WITH GROUPER SAUCE, CHERRY TOMATOES, TAPENADE SAUCE WITH LECCINO OLIVE AND SMALL CAPERS



Menù Ingredients

15 g Tapenade rustica - Rustic Tapenade Sauce - VR7
80 g Ècernia - WG1X
8 g Capperini in olio extra vergine di oliva - Small Capers in Extra-virgin olive oil - XG7
to taste Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5

Ingredients

90 g Linguine
30 g Cherry tomatoes
to taste Salt and pepper
to taste Garlic
to taste Parsley

Chef: Leonardo Pellacani

Method

Serves 1

Cook the linguine in salted boiling water. Slice the cherry tomatoes. Meanwhile, in a frying pan, fry the garlic and parsley in some extra-virgin olive oil, add the sliced cherry tomatoes and then the grouper sauce and capers. Bring to the boil and take off the heat. Drain the pasta when “al dente”, or firm to the bite, and toss in the sauce. Arrange on a dish. Garnish with the rustic Tapenade sauce with Leccino olives and a sprinkling of chopped parsley.