LINGUINE WITH SEAFOOD CARBONARA



Chef: Maurizio Ferrari

Menù Ingredients

20 g Pesce Spada Affumicato (trancio) - Smoked Swordfish (Piece) - 1X9

20 g Tonno Affumicato (trancio) - Smoked Tuna (Piece) - 1Z9

320 g Carbonara-Style Grancrema spread - ST1X

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

q.b. Pepe colorato macinato grosso (Pepper coloured coarse) - 1261

Ingredients

320 g Linguine pasta

80 g prawn tails (cleaned)

20 g Clams (shelled)

60 g Mussels (shelled)

Savory wafers

Watercress

Method

Serves 4

Cook the linguine in plenty of salted water. In the meantime, add a spoon of extravirgin olive oil in a pan and brown the smoked swordfish, smoked tuna, and prawns (cut into small pieces) for about a minute, add a little water obtained when the molluscs have been cooked and turn off the heat. Add the Grancrema alla Carbonara spread, mussels and clams.

Drain the linguine into the pan with the sauce, sautè for a minute to obtain a blended and creamy sauce. Remove from the heat and plate up. Garnish with somw wafers, watercress leaves and finish with a sprinkle of coloured pepper.

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