LINGUINE WITH YELLOW TOMATO PURÉE AND KING PRAWNS



Menù Ingredients

100 g Passata di Pomodoro Giallo - Yellow Tomato Purée - U21X7

15 g Èbisquedicrostacei - WJQX

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

Ingredients

80 g Linguine pasta

Basil

Fresh diced tomato

n°1 King prawn

Garlic

Brandy

Chef: Salvatore Coppola

Method

Clean the king prawns, removing the shells and intestinal veins. Sauté them in a pan with olive oil and garlic, deglaze with brandy and set aside. In the same pan, cook the Yellow Tomato Purée with a little shellfish bisque. Drain the linguine two minutes before they are fully cooked and finish cooking them in the sauce, adding pasta cooking water as needed to achieve a creamy consistency. Plate the linguine and garnish with the king prawns, diced tomato, fresh basil and basil-infused olive oil.

Gluten Free Method

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