MEDITERRANEAN CAVATELLI PASTA



Menù Ingredients

100 g. Soleggiati - TX1

200 g. Gamberetti liofilizzati - Freeze-dried prawns - MS9

350 g. Fagioli cannellini lessati - Boiled Cannellini Beans - UI3

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

Ingredients

500 g. Cavatelli pasta

q.s. Garlic

q.s. Fresh parsley

q.s. Salt

q.s. Shallots

Chef: Leonardo Pellacani

Method

For 6 people

Rehydrate the shrimps in a bowl with cold water for five minutes. Cook the cavatelli in boiling salted water until they are “al dente” . In the meantime brown the chopped garlic and shallot in a casserole along with a little extra virgin olive oil. Add the drained cannellini beans and leave to cook for about fifteen minutes. At this stage add the Soleggiati tomatoes and continue cooking; finally add the rehydrated shrimps. Strain the cavatelli pasta and toss it in the prepared sauce with a ladle of the pasta water for a better result. Serve immediately with chopped parsley.

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