ORECCHIETTE PASTA, PRAWNS, CANNELLINI BEANS AND ZUCCHINI



Menù Ingredients

400 g. Fagioli cannellini lessati - Boiled Cannellini Beans - UI3
60 g. Gamberetti liofilizzati - Freeze-dried prawns - MS9
q.s. Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5

Ingredients

500 g. Orecchiette pasta
250 g. Zucchini
250 g. Cherry tomatoes
50 g. Butter
100 ml. White wine
2 Garlic cloves

Chef: Leonardo Pellacani

Method

Serve 6

Prepare the broth following the instruction on the package. In a bowl, soak the shrimps in cold water for few minutes. Meanwhile cook the orecchiette in boiling salted water until al dente. Wash the cherry tomatoes and cut them into wedges. In a saucepan heat a little extra virgin olive oil and sautè one chopped garlic clove, then the tomatoes and cook briefly. In a pan, melt the butter and quickly sauté the prawns, deglaze with the white wine and let it evaporate; then add the cherry tomatoes and the drained cannellini beans. At this point, slice the zucchini and sautè them together with some evoo and the remaining garlic clove. Incorporate them with the prawns and cherry tomato sauce add in a little broth. Drain the orecchiette and toss in the prepared sauce, with a drizzle of extra virgin olive oil and serve.

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