

PENNE WITH CHERRY TOMATOES, BOTTARGA AND LEMON ZEST



Menù Ingredients

800 g. Sugo ai pomodorini datterini - Cherry tomato sauce - CU0K

q.s. Bottarga di muggine - Mullet Bottarga - 12Z

Ingredients

500 g. Penne pasta

q.s. Salt

N° 1 Lemon

Chef: Leonardo Pellacani

Method

Serve 6

Cook the penne pasta in boiling salted water until al dente. Meanwhile, in a saucepan, warm up the datterini tomatoes sauce together with a little water. Grate the lemon zest, only the yellow part. Drain the penne and toss them in the sauce. Plate up the pasta and complete with a sprinkle of bottarga and the grated lemon zest.

Gluten Free Method

Use Gluten Free Pasta.