

## SPAGHETTI SCARPARELLO SAUCE



**Chef:** Leonardo Pellacani

**Gluten Free**

### Method

Serve 6

Cook the spaghetti in boiling salted water. Meanwhile, in a saucepan, heat the Cherry Tomato sauce. Drain the spaghetti and toss them in the sauce, add plenty of grated Parmigiano Reggiano cheese. Complete with chopped fresh basil and a drizzle of extra virgin olive oil.

### Gluten Free Method

Use Gluten Free Pasta

### Menù Ingredients

600 g. Sugo ai pomodorini datterini - Datterini tomatoes sauce  
- CUOK  
q.s. Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5

### Ingredients

q.s. Salt  
q.s. Fresh Basil  
q.s. Parmigiano Reggiano  
500 g. Spaghetti