

SPAGHETTI WITH CLAMS, PRAWNS AND SOLEGGIATI



Chef: Leonardo Pellacani

Method

For 6 people

Rehydrate the prawns by soaking them in cold water for five minutes, then carefully drain them. In the meantime, in a pot of boiling salted water cook the spaghetti until al dente. In a frying pan with a tbsp of evoo brown the chopped garlic and shallot, add the Soleggiati tomatoes and the Prawns, continuing to cook for a minute. Now add the liquid of the Clams and bring the sauce to a boil; finally add the Clams. Drain the spaghetti and toss it in the prepared sauce. Finish with a sprinkle of chopped parsley and a drizzle of extra virgin olive oil.

Menù Ingredients

100 g. Soleggiati - TX1
200 g. Gamberetti liofilizzati - Freeze-dried prawns - MS9
q.b. Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5

Ingredients

500 g. Spaghetti
30 g. Shallots
q.s. Fresh parsley
q.s. Garlic
q.s. Salt
250 g Clams