SQUID INK FETTUCCINE WITH CLAMS AND DATTERINI TOMATOES SAUCE



Menù Ingredients

10 g Ènerodiseppia - WBQX

10 g. Fumetto di Pesce - Fish Stock - BP0

50 g. Sugo ai pomodorini datterini - Datterini tomatoes sauce - CU0K

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

Ingredients

q.s. Parsley

q.s. Fresh Basil

20 g. Cherry Tomaotes

q.s. Rice Flour

25 g. Egg

50 g. Flour 00

Chef: Leonardo Pellacani

Method

Serve 1

To prepare the dough, mix in the flour, the egg and the Ènerodiseppia to color the pasta. Compact the dough with the help of your hands until you get a homogeneous and smooth dough, wrap it in cling film and let it to rest for 30 minutes. Roll out the pasta with the help of a rolling pin. Cut them into a fettucini shape and let the pasta to dry out a little, add rice flour to prevent the pasta from sticking. Once the tagliolini are almost dried out, make small nests. Cook the tagliolini in boiling salted water and in the meantime prepare the sauce.In a pan pour in the clam broth, the Datterini tomato sauce, the fish stock, fresh parsley and finally the Adriatic clams. Bring to a simmer and toss in the fettuccine. Complete with a coulis of fresh tomatoes, basil oil and garnish with a parsley leaf.

Gluten Free Method

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