# SQUID INK TAGLIOLI WITH SWORDFISH AND CHERRY TOMATOES



## Menù Ingredients

50 g Sugo ai pomodorini datterini - Datterini tomatoes sauce - CU0K
90 g Èpescespada - WK1X
q.s. Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5
q.s. Olive taggiasche denocciolate - Pitted Taggiasca Olives - XL1

## Ingredients

q.s. Fresh Basil
q.s. Parsley
q.s. Salt
q.s. Garlic
100 g. Suind ink Taglioli Pasta

**Chef:** Leonardo Pellacani

## Method

Serve 1
In a pan, sauté the minced garlic with extra virgin olive oil. As soon as it is browned, add the parsley, Èpescespada, the Taggiasche olives and the Datterini tomatoes. Meanwhile, cook the tagliolini in boiling salted water, drain and toss it for few minutes with the sauce. Add in some chopped basil. Serve garnishing with a fresh basil leaf and a drizzle of extra virgin olive oil.

## Gluten Free Method

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