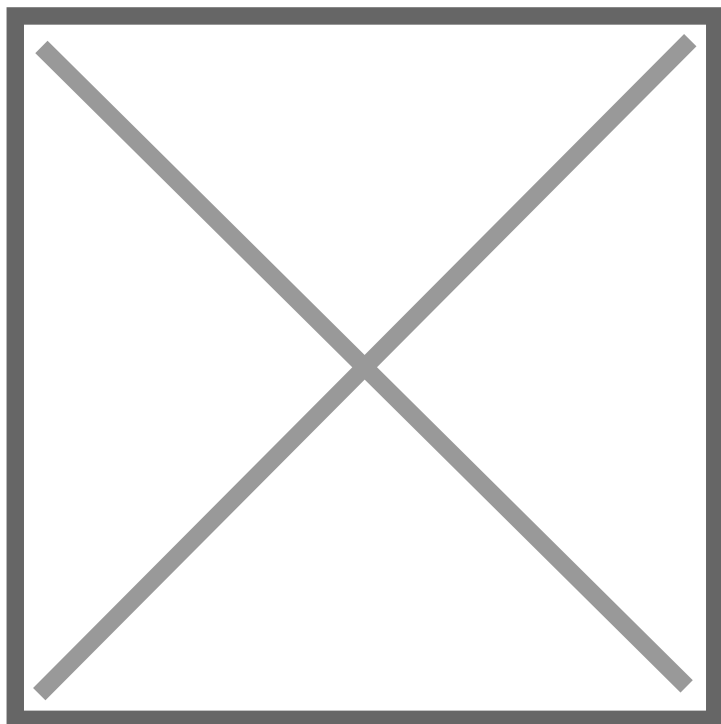


TAGLIATELLE WITH ASPARAGUS, PROSCIUTTO AND POMOLEGGERO SAUCE



Menù Ingredients

200 g. Pomoleggero - B81X

450 g. Gransalsa di punte di asparagi - Gransalsa sauce with asparagus tips - CY107

q.s. Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5

Ingredients

q.s. Parmigiano Reggiani cheese, Shaved

150 g. Prosciutto

420 g. Tagliatelle Pasta

Chef: Diego Ponzoni

Method

Serve 6

Cook the tagliatelle in boiling salted water until al dente. In a saucepan, fry the chopped shallot together with a little extra virgin olive oil. Add the Pomoleggero and bring to a simmer, then add the Asparagus tips sauce and the prosciutto cut into strips. Drain the tagliatelle and toss them in the prepared sauce. Complete with a drizzle of extra virgin olive oil and shaved Parmigiano Reggiano.

Gluten Free Method

Use Gluten Free Pasta.