

TAGLIATELLE WITH ARTICHOKES AND PRAWNS



Chef: Diego Ponzoni

Method

Serve 6

In a bowl, soak the prawns in cold water for one or two minutes. Meanwhile, cook the tagliatelle al dente in boiling salted water. Prepare the broth with the Gran Cuoco granulare Menù. At this point, pour the artichoke hearts sauce into a saucepan, dilute it with a ladle of the broth and warm it up. Drain the pasta and toss in the artichoke sauce, add in the prawns and a sprinkle of chopped parsley. Complete with a drizzle of extra virgin olive oil and serve immediately.

Gluten Free Method

Use Gluten Free Pasta.

Menù Ingredients

35 g. Gamberetti liofilizzati - Freeze-dried prawns - MS9

450 g. Gransalsa di cuori di carciofo - Gransalsa sauce with artichoke hearts - C1107

q.s. Grancuoco granulare - Grancuoco Granular Stock - BH1

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

Ingredients

400 g. Fresh Egg Tagliatelle Pasta

q.s. Fresh Parsley