

## TAGLIATELLE WITH ASPARAGUS AND TIGER PRAWNS

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### Menù Ingredients

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20 g. Dorati - TN1

20 g. Èmazzancolle - MJ1

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

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

### Ingredients

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q.s. Parsley

q.s. Shallots

70 g. Tagliatelle

**Chef:** Leonardo Pellacani

### Method

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Serve 1

Cook the tagliatelle in boiling salted water until al dente. Brown the chopped shallots in a pan with a little extra virgin olive oil. Add the Asparagus tips sauce and gently warm it up. Drain the oil from the tomatoes and add to the asparagus. Drain the prawns and add to the sauce. Adjust the consistency of the sauce with the prawn's liquid. Drain the tagliatelle and toss in the sauce. Finish with a drizzle of extra virgin olive oil and a sprinkle of parsley.