TAGLIATELLE WITH ASPARAGUS AND TIGER PRAWNS



Menù Ingredients

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

q.s. Parsley

q.s. Shallots

70 g. Tagliatelle

Chef: Leonardo Pellacani

Method

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.

© Menù srl - Dal 1932 Produttori Specialità Alimentari
Registered Office/Plant: Via Statale 12 n.102 - 41036 Medolla (MO) | Offices: Via Concordia n.25 - 41032 Cavezzo (MO)