TAGLIATELLE WITH PRAWNS AND COURGETTES



Menù Ingredients

50 g. Èmazzancolle - MJ1

q.b. Ènerodiseppia - WBQX

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

Ingredients

70 g. Tagliatelle

20 g. Courgettes

q.s. Salt and pepper

q.s. Parsley

q.s. Garlic

Chef: Leonardo Pellacani

Method

Serve 1

Cook the tagliatelle in boiling salted water. In a pan, sweat the garlic with a drop of oil. And in the courgettes cut into cubes. Now add the prawns and a little parsley. Simmer for a minute. When the pasta is cooked toss it int the sauce. Decorate the bottom of the plate by brushing with Ènerodiseppia. Take the pasta and roll them up and place them in the center of the plate. Add the sauce and finish with parsley and a drizzle of extra virgin olive oil.

Gluten Free Method

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