

## TAGLIATELLE WITH PRAWNS AND COURGETTES

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### Menù Ingredients

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50 g. Èmazzancolle - MJ1  
q.b. Ènerodiseppia - WBQX  
q.s. Olio extravergine di oliva - Extra Virgin Olive Oil - EKC

### Ingredients

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70 g. Tagliatelle  
20 g. Courgettes  
q.s. Salt and pepper  
q.s. Parsley  
q.s. Garlic

**Chef:** Leonardo Pellacani

### Method

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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 into 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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