

SQUID INK TAGLIOLI WITH SWORDFISH AND CHERRY TOMATOES



Menù Ingredients

50 g. Sugo ai pomodorini datterini - Cherry tomato sauce - CU0K

90 g. Èpescespada - WK1

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

q.s. Olive taggiasche denocciolate - Pitted Taggiasca Olives - XL1

Ingredients

q.s. Fresh Basil

q.s. Parsley

q.s. Salt

q.s. Garlic

100 g. Suind ink Taglioli Pasta

Chef: Leonardo Pellacani

Method

Serve 1

In a pan, sauté the minced garlic with extra virgin olive oil. As soon as it is browned, add the parsley, Èpescespada, the Taggiasche olives and the Datterini tomatoes. Meanwhile, cook the tagliolini in boiling salted water, drain and toss it for few minutes with the sauce. Add in some chopped basil. Serve garnishing with a fresh basil leaf and a drizzle of extra virgin olive oil.