

TAGLIOLINI PASTA NEST WITH PRAWNS AND PESTO



Menù Ingredients

100 g. Preparato in polvere per besciamella – Fast Bechamel Powder Mix - P41

200 g. Pomoleggero - B81X

30 g. Pesto alla genovese - Genovese pesto sauce - C3H

80 g. Gamberetti liofilizzati - Freeze-dried prawns - MS9

Ingredients

300 g. Tagliolini Pasta

150 g. Parmigiano reggiano cheese, grated

q.s. Salt & Pepper

Chef: Gianluca Galliera

Method

Serve 6

Rehydrate the freeze-dried shrimps by soaking them in cold water for few minutes. Prepare a fluid béchamel by diluting the Menù product in about half a litre of water following the instructions on the package. Cook the tagliolini pasta in boiling salted water, drain them halfway through the cooking and grease them with a little extra virgin olive oil. In a bowl, combine the béchamel sauce with the pesto, the Pomoleggero and 90 g of grated parmigiano reggiano; also add the drained shrimps and season with salt and pepper. Mix the tagliolini with the sauce, then divide them into six single-portion aluminum molds previously buttered with a sprinkle of grated parmigiano cheese. Bake at 170 degrees for ten minutes, until the nests are golden on top.