

TAGLIOLINI WITH CITRUS FRUIT PESTO, PRAWNS AND ZUCCHINI



Chef: Leonardo Pellacani

Method

Serve 6

Cook the tagliolini in boiling salted water until al dente. Meanwhile, in a pan, heat a little extra virgin olive oil together with the sliced shallot; add the diced zucchini and brown them, then add the Prawns, the Citrus pesto and the Prawns liquid. Season with salt and pepper. Drain the tagliolini and toss in the sauce with few mint leaves. Distribute the pasta on the plates and complete with grated orange zest.

Menù Ingredients

120 g. Pesto di agrumi - Citrus Pesto - BO7
180 g. Èmazzancolle - MJ1
to taste Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5

Ingredients

q.s. Fresh Mint
q.s. Salt
q.s. Black Pepper
60 g. Shallots
1 Orange
300 g. Zucchini
400 g. Tagliolini Pasta