TAGLIOLINI WITH CUTTLEFISH TOMATO COULIS



Menù Ingredients

200 g Ènerodiseppia - WBQX

450 g Èseppiafette - WD1X

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

Ingredients

q.s. Fresh cherry tomatoes

600 g. Egg tagliolini Pasta

Chef: Leonardo Pellacani

Method

For 6 people

Cook the tagliolini in boiling salted water. Drain the pasta when al dente and sauté it in a pan with Èneroddiseppia and Èseppiacubetto. Adjust the thickness by adding some of the cooking water. Plate up and decorate with a cherry tomato and oil coulis. Garnish with a cherry tomato and a spinach leaf .

Gluten Free Method

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Registered Office/Plant: Via Statale 12 n.102 - 41036 Medolla (MO) | Offices: Via Concordia n.25 - 41032 Cavezzo (MO)