

## 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 Èneroddisepia 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

---