TAGLIOLINI WITH SEAFOOD



Menù Ingredients

450 g. Èmaremix - MZ1

450 g. Sugo ai pomodorini datterini - Datterini tomatoes sauce - CU0K

70 g. Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5

Ingredients

360 g. Tagliolini Pasta

12 Scampi

12 Musssels

600 g. Escarole salad

q.s. Pachino cherry tomatoes

q.s. Garlic

q.s. Wild Fennel

q.s. Parsley

q.s. White wine vinegar

q.s. Salt

Chef: Leonardo Pellacani

Method

Serve 6

Blanch the escarole for few minutes in boiling salted water and with a little white wine vinegar. Drain and squeeze it carefully, then blend it with a drop of extra virgin olive oil. Also blend the Pachino tomatoes with some oil. In a saucepan, heat a little extra virgin olive oil with a clove of garlic and in the mussels until opened. At the same time, in another saucepan, sauté the remaining garlic clove in extra virgin olive oil and sauté the scampi for a few minutes with Èmaremix (drained from the liquid). Add the tomato sauce and a sprinkle of chopped parsley. Incorporate the mussels ,removed from their shells, and adjust the consistency of the sauce by adding a little of the mussel cooking water and the Èmaremix liquid. Cook the tagliolini in boiling salted water until al dente, then toss them in the prepared sauce. Pour few drops of Pachino cherry tomato coulis and escarole cream on a plate and sit on it the tagliolini, garnish with a sprigs of fennel.

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