TAGLIOLINI WITH SEAFOOD AND POMOLEGGERO SAUCE



Menù Ingredients

500 g. Pomoleggero - B81X

to taste Aglio a fettine (Garlic in slices) - 1225

Ingredients

q.s. Parsley

q.s. Salt

q.s. Pepper

q.s. White Wine

400 g. Clams

q.s. Mussels

400 g. Cuttlefish

300 g. Calamari

N° 6 Scampi

N° 6 Prawns

420 g. Egg Taglioli Pasta

Chef: Leonardo Pellacani

Method

Serve 6

Make a small incision to remove the black thread from the prawns and scampi, cut the squid and cuttlefish into slices. In a pan, sauté part of the rehydrated garlic together with a little extra virgin olive oil; add the mussels and clams, then pour in the white wine and cover with a lid. Cook over high heat until the shells open. In another pan, heat a little extra virgin olive oil and brown the remaining garlic; incorporate the squid, and the cuttlefish continuing to cook until tender. Then add the prawns and scampi and continue to cook. Season with salt and pepper, leave to cook over high heat for two or three minutes. Add in the clams and mussels, the Pomoleggero and a sprinkle of chopped parsley. At this point, cook the tagliolini in boiling salted water until al dente, drain them and toss them in the seafood sauce. Complete with a drizzle of extra virgin olive oil and more chopped parsley.

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