TAGLIOLINI WITH YELLOW TOMATO PURÉE, SPECK AND CHOPPED PISTACHIOS



Menù Ingredients

70 g Passata di Pomodoro Giallo - Yellow Tomato Purée - U21X7
to taste Granella di pistacchi verdi - Chopped Green Pistachio - 7084X
to taste Olio extravergine di oliva - Extra Virgin Olive Oil - EKC

Ingredients

100 g Tagliolini
5 g Speck
to taste Shallot

Chef: Salvatore Coppola

Method

Arrange the speck slices on a baking tray and bake at 180°C for 15 minutes, until crispy. Leave to cool, then crumble. Sauté the shallot in a drizzle of olive oil, add the Yellow Tomato Purée and leave to cook. Cook the tagliolini in salted boiling water, drain and toss in the sauce. Plate and finish with chopped pistachios and crispy speck.

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)