

TONNARELLI ÈCACIOEPEPE WITH CHOPPED PISTACHIOS AND PRAWN TARTARE



Chef: Maurizio Ferrari

Method

Serves 4

Cook the Tonnarelli in plenty of boiling salted water. Meanwhile, in a sauce pan warm up the Ècacioepepe with some of the pasta's cooking water. Drain the Tonnarelli and add them to the sauce, toss for a minute and plate up. Garnish with a quenelle of red prawn tartare, freshly ground black pepper, chopped pistachios and some microgreens.

Menù Ingredients

20g Granella di pistacchi verdi - Chopped Green Pistachio - 7084X
240g Ècacioepepe - S4QX
q.b. Pepe nero intero - 1240

Ingredients

320g Tonnarelli pasta
120g Red prawn tartare
to taste Black pepper
to taste Microgreens