TONNARELLI PASTA WITH GROUPER, MINI RED AND LEMON ZEST



Chef: Giovanni Pace

Menù Ingredients

100 g. Ècernia - WG1X

10 ml. Olio extravergine di oliva - Extra Virgin Olive Oil - EKC

20 g. Mini Red Pomodori "Pizzutello" pelati semisecchi in olio - Semi dried peeled "Pizzutello" tomatoes in oil - XN1X

Ingredients

80 g. Tonnarelli Pasta

10 ml. Garlic oil

5 g. Lemon Zest

q.s. Salt

q.s. Pepper

q.s. Parsley

Method

Serve 1

Cook the tonnarelli pasta in boiling salted water. Prepare a concassé with the mini red tomatoes. Meanwhile, in a pan, add the garlic oil with some parsley. Add in the Grouper and warm it up then toss in the tonnarelli pasta. Add the lemon zest directly to the pan and sautè for few minutes. Serve with a garnish of the tomato concassé.

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