

## TONNARELLI PASTA WITH GROUPER, MINI RED AND LEMON ZEST



**Chef:** Giovanni Pace

### 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 sauté for few minutes. Serve with a garnish of the tomato concassé.

### Menù Ingredients

100 g. Ècernia - WG1X  
10 ml. Olio extravergine di oliva - Extra Virgin Olive Oil - EKC  
20 g. Mini Red Pomodori "Pizzutello" pelati semiseccchi 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