TORTIGLIONI WITH ROCKFISH AND DATTERINO TOMATOES SAUCE



Menù Ingredients

180 g. Olio extravergine di oliva - Extra Virgin Olive Oil - EKC

180 g. Sugo ai pomodorini datterini - Datterini tomatoes sauce - CU0K

Ingredients

q.s. Garlic

q.s. Parsley

500 g. Tortiglioni Pasta

Chef: Leonardo Pellacani

Method

Serve 6

Cook the tortiglioni in boiling salted water. In a pan, sweat the garlic and parsley for a few seconds with a drizzle of oil. Add the Èscorfano, heat for few minutes and add the cherry tomato sauce. When the tortiglioni are cooked, toss them with the sauce. Garnish with parsley leaf, a drizzle of oil and cracked pepper.

© Menù srl - Dal 1932 Produttori Specialità Alimentari
Registered Office/Plant: Via Statale 12 n.102 - 41036 Medolla (MO) | Offices: Via Concordia n.25 - 41032 Cavezzo (MO)