TROFIE WITH ROCKFISH, TAGGIASCA OLIVES AND MINI RED TOMATOES



Menù Ingredients

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

30 g. Olive taggiasche denocciolate - Pitted Taggiasca Olives - XL1

q.s. Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5

Ingredients

q.s. Garlic

q.s. Parsley

Chef: Leonardo Pellacani

Method

Serve 6

Brown the chopped garlic in a pan with a drizzle of olive oil. When it is brown, add the chopped parsley and Èscorfano sauce. Stir and heat for few minutes. In the meantime, cook the trofie in boiling salted water, drain and toss them with the sauce. Transfer to a plate and garnish with chopped parsley and a drizzle of extra virgin olive oil.

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