

TROFIE WITH SEAFOOD



Chef: Leonardo Pellacani

Method

Serve 1

In a pan, brown the chopped garlic with a drizzle of olive oil, then add the chopped parsley and the seafood sauce, the clams and the cherry tomato sauce. Stir and cook for few minutes. Meanwhile, cook the trofie in boiling salted water, drain and toss them with the prepared sauce. Serve with chopped parsley and a drizzle of extra virgin olive oil.

Menù Ingredients

40 g. Sugo ai pomodorini datterini - Datterini tomatoes sauce - CUOK

70 gr. Èmaremix - MZ1

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

Ingredients

q.s. Chopped Parsley

q.s. Garlic

80 g. Trofie