

TAGLIOLINI WITH SPRINGTIME SAUCE



Menù Ingredients

420 g. Dadolata di verdure - Brunoise of vegetables - BS0K

80 g. Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5

Ingredients

600 g. Fresh tagliolini

2 Cloves of Garlic

q.s. Basil

q.s. Parsley

30 g. Shallot

Chef: Leonardo Pellacani

Method

Serve 6

In a frying pan with olive oil sweat the chopped shallot and whole garlic cloves. Remove the garlic cloves when soft and add the mixed vegetables. In the meantime cook the fresh tagliolini in boiling salted water. Drain the pasta al dente and toss for a few minutes in the frying pan with the vegetable sauce. Garnish with chopped parsley and whole basil leaves. Add in grated Parmigiano Reggiano cheese and serve.