

LINGUINE WITH SPICY TUNA, CAPERS AND OLIVES



Menù Ingredients

- 200 g. Tonno in olio di girasole - Tuna in sunflower seed oil - MB0
- 300 g. Condimento piccante tricolore - Spicy tricolour sauce - B57
- 30 g. Capperini in olio extra vergine di oliva - Small Capers in Extra-virgin olive oil - XG7
- 40 g. Olive taggiasche denocciolate - Pitted Taggiasca Olives - XL1
- 50 g. Dorati - TN1
- n° 6 Filetti di Acciughe - Anchovy Fillets - MP1
- q.s. Olio extravergine di oliva - Extra Virgin Olive Oil - EKC

Ingredients

- 500 g. Linguine Pasta
- 50 ml. White Wine

Chef: Monica Copetti

Method

Serve 6

Cook the linguine pasta in a pot of boiling salted water. Meanwhile in a saucepan with evoo brown the chopped onion together with the anchovy fillets and the spicy tricolour sauce. Let it brown and add the crumbled tuna and the pitted Taggiasca olives. Deglaze with the white wine. Let it evaporate, add the capers in extra virgin olive oil and the dorati cherry tomatoes. Cook the sauce for few minutes adding a ladle of pasta cooking water if necessary. Drain the linguine al dente and toss them in the sauce with a sprinkle of chopped fresh parsley and a drizzle of extra virgin olive oil.