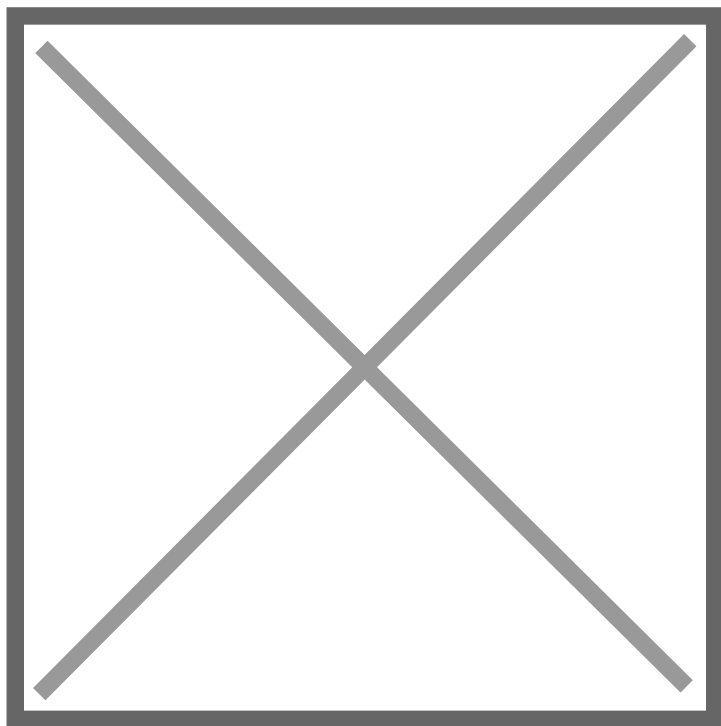


LINGUINE WITH SPICY TUNA, CAPERS AND OLIVES



Chef: Monica Copetti

Menù Ingredients

200 g. Tonno in olio di girasole - Tuna in sunflower seeds 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

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.