



SEPPIE CARPACCIO WITH PASSION FRUIT ON BLACK SQUID TAGLIOLINI AND TOMATO BASIL PESTO



Preparation easy
Preparation time 30 minutes

SERVES 4 PERSONS

16	slices	Seppie Carpaccio with Passion Fruit
500	g	black squid tagliolini
400	g	dried tomatoes
200	g	parmesan cheese
200	g	pine nuts
4	bunch	basil
1	clove	garlic
400	ml	olive oil
1	pinch	salt, pepper

AND THAT'S HOW IT'S DONE

Cook the tagliolini in plenty of boiling salted water until "al dente".

Finely chop the tomatoes, pine nuts and basil. Squeeze the garlic through a press and mix it in as well. Let this mixture sit for about 15 minutes so that the tomatoes can swell and release their flavor.

Add the grated Parmesan cheese and slowly mix in the olive oil with the blender. Then season to taste with pepper. If necessary, add salt to taste, because the olives already bring salt.

Toss seppie tagliolini in tomato basil pesto, plate and garnish with Seppie Carpaccio with Passion Fruit.