



Elvea, festa all'italiana

Strozzapreti with langoustines and datterini



Ingredients for 2 Persons

4 cloves	garlic
3	langoustines
50 ml	white wine
100 ml	water
1 tablespoon	pistachio nut
1 tablespoon	white almond
4 tablespoons	olive oil
1 handful	flat-leaf parsley, finely chopped
200 g	strozzapreti
0,50	zucchini in brunoise
100 g	ELVEA peeled Datterini tomatoes
	olive oil
	pepper
	salt
	fresh basil

Preparation

Boil the garlic in a large pot of water for about ten minutes.

Peel the langoustines and remove the intestinal tract. Fry the heads and scales in a dash of olive oil. Pour a dash of kitchen wine and water. Let the whole cook for 15 to 20 minutes on a low heat. Pour through a sieve and collect the moisture.

Meanwhile, make the pesto. Chop the pistachio nuts and the almonds. Put them into the mortar and then add the olive oil, the flat-leaf parsley and the garlic. Mash finely into a pesto.

Cook the strozzapreti al dente in a large pot with salted water.

Fry the diced zucchini in a dash of olive oil. Season them with salt and pepper.

Add the datterini tomatoes and the moisture from the langoustine heads. Let simmer for a few minutes in the pan.

Drain the pasta and mix it with the sauce and the pesto.

Finely chop the langoustines and mix them with the pasta. Let them cook together for three minutes and then turn off the heat.

Divide the pasta between two plates.

Finish with black pepper and a leaf of basil.

