

INSALATA FRUTTI DI MARE



INGREDIENTS

4 

- 200 g farfalle pasta
- 200 g Bresc Alioli pimienta
- 50 g crème fraîche
- 300 g cleaned, cooked seafood
- 1 lemon
- 100 g Bresc Pomodori marinati
- 15 g chives, chopped
- salt and pepper

PREPARATION METHOD

Cut the lemon in half, squeeze and grate one half and cut the other half into segments. Drain the liquid off the seafood, mix in the alioli, crème fraîche, lemon juice and grated lemon peel and season with pepper and salt, if needed. Cook the pasta in plenty of salted water. The pasta should not be too firm because it is served cold. The pasta's structure is firmer when the starch is cold. Drain the pasta and dry in its own steam, mix the pasta while hot with the salad of seafood and the sauce so that all the flavours are properly absorbed. Serve chilled, garnish with the pomodori, chopped chives and segments of lemon.