

CALABRIAN KISS: FRIED GAMBA ON BLACK LINGUINE, ROASTED BELL PEPPER AND CALABRIAN CHILLI & BELL PEPPER SAUCE



USED BRESC PRODUCTS



Bresc Calabrian chili & bell pepper sauce 1000g

INGREDIENTS

10

- 20 gambas
- 300 g black linguine
- 2 red bell peppers
- 300 g Calabrian chilli & bell pepper sauce
- 50 g tomato crunch
- cress

PREPARATION METHOD

Cook the pasta and mix it with the roasted, julienned bell pepper. Moisten the rims of the glasses and dip them into a thin layer of tomato crunch. Season the pasta and bell pepper with salt and pepper and divide among the glasses. Sauté the prawns and place two in each glass. Finish with the Calabrian chili & bell pepper sauce and garnish with an appropriate cress.