

P · R · I · M · V · S

## LINGUINE WITH SEA FOOD SAUCE

TIME: 50 M

LEVEL: MEDIUM

Servings 4

500 g mussels

100 g baby squids

500 g clams

100 g baby cuttlefish

100 g prawn tails

30 g PRIMVS POMODORO DI SAN MARZANO DOP

5 cl PRIMVS OLIO EXTRA VERGINE DI OLIVA IGP

1 tablespoon parsley, chopped

1 clove of garlic

chili pepper, chilly to taste

400 g PRIMVS LINGUINE IGP

salt to taste



30 minutes preparation + 20 minutes cooking

Put the PRIMVS OLIO EXTRA VERGINE DI OLIVA IGP into an oven-dish with the garlic, chili and chopped parsley, and the PRIMVS POMODORO DI SAN MARZANO DOP paste diluted in a little warm water. Fry gently and when it begins to color, add the baby calamari and cuttlefish. Cook over high heat for a few minutes and then mix in the peeled scampi, the mussels and the clams, and season with a pinch of salt. Cook over low heat for about 20 minutes, boil the PRIMVS LINGUINE IGP, drain when "al dente" and dress with the sauce.