

GARGANELLI AL PETTINE WITH FISH RAGOUT, ASPARAGUS AND SAFFRON THREADS



INGREDIENTS FOR 4 PORTIONS

- 400g garganelli
- 200g mixed fish (salmon, calamari, prawns, mussels and clams)
- 12 Green Asparagus - Catering Type
- q.s. white wine
- q.s. Extra-Virgin Olive Oil
- q.s. Sea Salt Flakes
- q.s. Black Pepper, Ground
- q.s. Saffron, Threads (Top Quality)
- q.s. chives

METHOD

- Soak the saffron threads in a little warm water. Cook the garganelli in plenty of salted water.
- Cut the asparagus into small pieces and sauté in a frying pan with oil, add the fish, also in small pieces, salt and pepper.
- When everything is starting to brown, add the white wine and allow to evaporate. When the pasta is cooked, add it to the sauce, add the saffron and its soaking water and toss everything together to mix.
- Garnish to taste and serve.

PRODUCTS IN THIS RECIPE



**Green Asparagus -
Catering Type**



Extra-Virgin Olive Oil



Sea Salt Flakes



Black Pepper, Ground



**Saffron, Threads (Top
Quality)**