

CALAMARATA WITH TUNA, GAZPACHO AND TAGGIASCHE OLIVES



INGREDIENTS FOR 4 PORTIONS

- 300g pasta calamarata
- 400g fresh tuna in cubes
- 200g Gazpacho
- 30 Pitted "Taggiasche" Olives In Extra Virgin Olive Oil
- q.s. salt
- q.s. Tasmanian Mountain Pepper, Whole
- q.s. Parsley, Freeze-Dried
- q.s. Mint, Dried

METHOD

- Cook the pasta in plentiful salted water, drain and season it with the sauce prepared by mixing the rest of the cold ingredients in a bowl.
- Serve immediately garnished with aromatic herbs.

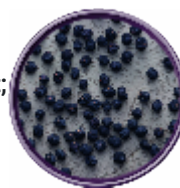
PRODUCTS IN THIS RECIPE



Gazpacho



**Pitted
"Taggiasche"
Olives In Extra Virgin
Olive Oil**



**Tasmanian
Mountain Pepper,
Whole**



Parsley, Freeze-Dried



Mint, Dried