



Tagliatelle Nere alla Marinara

Recipe from Casa Mia

INGREDIENTS

Serves 4

350g fresh black tagliatelle

250g cherry tomatoes

40 mussels

8 scallops

8 king prawns

200g fresh calamari

200g swordfish

4 cloves of garlic

25ml extra virgin olive oil

Fresh flat/continental parsley

125ml Biancolella

METHOD

1. Bring a pan of water to the boil for the pasta.
2. Heat another pan over a medium heat, add the garlic and cook until golden but take care not to burn it. Add the mussels, calamari and wine and let it cook for 2-3 minutes.
3. Add the rest of the fish, and cook slowly for a further 3-4 minutes. Add the tomatoes and some chopped parsley and cook for 3-4 minutes.
4. Once the water is boiling add the pasta and cook for 2-3 minutes, drain and add to the sauce. Stir for a further 2 minutes, then add fresh chopped parsley, and serve immediately.

