



09 / Second courses

“TAGLIATELLE”
MADE OF
CUTTLEFISH
AND BALSAMIC
VINEGAR WITH
A CRUNCHY PRUNE

🕒 60 MIN / 🍴 MEDIUM

Ingredients for 4 people:

For the tagliatelle:

800 g very large white cuttlefish
salt and pepper to taste
150 ml extra virgin olive oil
from Lake Garda

150 g beansprouts
500 g fresh spinach leaves
salt and pepper to taste
20 g pine nuts
150 g cockles
2 g garlic
1 bay leaf
50 ml white wine
30 g parsley
30 ml extra virgin olive oil
from Lake Garda

4 dried prunes
4 whole, peeled almonds
60 g smoked bacon
4 g lemon thyme
50 ml balsamic vinegar
reduction

Wash the cuttlefish, remove any skin, open them out and place them in the freezer for an hour.

Wash and dry the spinach then sauté it in a frying pan with the oil, salt, pepper and pine nuts, then set aside. Cut a slit in the prunes and insert an almond into each, then wrap them in the bacon, sprinkle with thyme and bake at 230° for 5 minutes.

Wash the cockles thoroughly then cook them in a covered pan together with the oil, garlic, bay leaf, parsley and white wine.

Remove the cuttlefish from the freezer and cut them into very narrow strips resembling “tagliatelle” then dress them with oil, salt, pepper and the beansprouts and toss them in a very hot, non-stick frying pan for 4-5 minutes.

Lightly cook some vegetables in a wok with a little oil as an accompaniment.

To serve, make a bed with the spinach, add the cuttlefish, a prune and the cockles and a few drops of balsamic reduction.