



Roasted tomato linguini with mozzarella and basil



Categoria
Massas



Tempo de preparação
Médio



Dificuldade
Médio



Custo
Intermediate



Com quem?
With family



Nº de pessoas
4 pessoas

Ingredientes



4 tbsp of Gallo Extra Virgin
Olive Oil Reserve

- 300g of raw cherry tomatoes
- 3 minced garlic cloves
- 400g of Linguini pasta
- 4 slices of freshly grounded bread
- Basil, to taste
- 2 fresh mozzarellas
- Salt, to taste
- Pepper, to taste

Method of preparation

1

Preheat the oven to 190°C.

2

Put the tomatoes on a baking tray.

3

Sprinkle with two garlic cloves and season with salt, pepper, basil and water with Gallo Extra Virgin Olive Oil Reserve.

4

Boil the pasta according to the instructions on the package.

5

Heat the Gallo Olive Oil Extra Virgin Reserve in a frying pan, add the remaining garlic, breadcrumbs and chopped basil.

6

Let it cook until the bread is golden brown, add the boiled pasta, the tomatoes and let it cook for 2 minutes.

7

Add the mozzarella in slices and let it melt slightly.

8

Finish with a few basil leaves and a strand of Gallo Extra Virgin Olive Oil Reserve.

Produtos utilizados



Reserve
Extra Virgin Olive Oil



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