



LINGUINE WITH TOMATO SAUCE, PARMESAN WAFERS AND FRIED BASIL



Time: 20 min.

Difficulty: Medium

Ingredients (4 people)

- Strained Tomatoes 700g 700 gr
- **Ingredients**
 - Fresh basil q.b.
 - Linguine 400 gr
 - Parmesan cheese 200 gr

For this recipe we used:



Preparation

Grate the Parmesan cheese in a pan and cook over high heat until a golden and crispy wafer is formed. Fry the basil leaves in seed oil for a few seconds.

In the meantime, cook the linguine in salted water and fry them in a pan with **Pomi Classic Sauce** previously prepared by adding a ladle of cooking water. Plate by combining the different preparations.