



LINGUINE WITH TOMATO SAUCE, PARMESAN WAFERS AND FRIED BASIL



Time: 20 min.

Difficulty: Medium

Ingredients (4 people)

- **Ingredients**

- Puree de tomates 700g 700 gr
- 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 **Pomì Classic Sauce** previously prepared by adding a ladle of cooking water. Plate by combining the different preparations.