Pomì
O Così. O Pomì.

LINGUINE WITH TOMATO SAUCE, PARMESAN WAFERS AND FRIED BASIL



Preparation time: 20 min
Difficulty: Medium

Ingredients

- Fresh basil: q.b.
- Linguine: 400 gr
- Parmesan cheese: 200 gr

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.

For this recipe we used:

Strained Tomatoes 700 gr

