



# LINGUINE WITH TOMATO SAUCE, PARMESAN WAFERS AND FRIED BASIL



**Time:** 20 min.

**Difficulty:** Medium

## Ingredients (4 people)

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- Strained Tomatoes 500g 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.