

CHEF'S RECIPES - GIANNI TOTA

SIGI 8 LINED PENNE WITH BLUEFIN TUNA, SMALL TOMATOES AND LIME



DIRECTIONS

Cut into small cubes the tuna and put it into a bowl adding the grated lime skin and its juice. Let the tuna macerate for 5 minutes. Afterwards, drip the tuna and put its lean fish aside.

In a non-stick preheated pan, toss the Pachino tomatoes cut into two with some extra virgin olive oil for 5 minutes.

Cook the SIGI 8 Lined Penne for 8 minutes and toss the pasta with the tomatoes. To fire off mix the cooked pasta and the tomatoes with the tuna adding a pinch of salt.

INGREDIENTS

for 4 people

280g SIGI 8 Lined Penne

200g Pachino tomatoes

200g Bluefin tuna

1 lime

10g Trapani salt

1 spoon of extra virgin olive oil

LEVEL 1/5

TIME 20 minutes

