

## LINGUINE WITH TOMATO SAUCE, PARMESAN WAFERS AND FRIED BASIL



**Preparation time:** 20 min

**Difficulty:** Medium

## Ingredients

- Fresh basil: q.b.
- Linguine: 0.9 lbs
- Parmesan cheese: 7 oz

## For this recipe we used:

Strained Tomatoes 1.5 lbs



## 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 Strained Tomatoes** previously prepared by adding a ladle of cooking water. Plate by combining the different preparations.