



Tonnarelli allo Scoglio

Ingredients:

No. 2 Scampi

No. 2 Shrimps

100g (1/4 lb) mussels

100g (1/4 lb) clams

1 small calamari

100g (1/4 lb) fresh pasta tonnarelli

200g (1/2 lb) cherry tomato

A pinch of garlic chili pepper

Half cup of white wine basil parsley

Directions:

Boil pasta for 8 minutes in salted boiling water. In a sauté pan ad oil and garlic cook to garlic is turning slightly brown remove garlic. Add all the fish

Cook for about 8 minutes add some pasta water then all the herbs and zucchini flower.

Add the pasta and toss for about 3 minutes and serve.

