




Linguine from Gragnano, tomato essence, smoked ricotta and ground pepper






A recipe by Domenico Ruberto.

Preparation

	Time required	+ 2 Hours
	Difficulty	Average - For amateurs
	Portion size	4 people

Features

	Dish	Vegetarian - Linguine
	Typical product	Tomato - 0 km
	Suitable in	Summer - Dinner with friends

INGREDIENTS

Linguine

- 320 g Linguine

Tomato consommé

- 20 tomatoes minced in a meat grinder
- 10 basil leaves
- 2 red onions
- 50 g ginger
- 2 l water
- 4 egg whites
- Ice chunks
- 100 g alp butter
- 50 g smoked silana ricotta
- Salt and ground pepper

PREPARATION

Tomato consommé

1. Proceed by combining all the ingredients and letting them marinate overnight.
2. Put in the pot, cover with ice and let simmer for about 3 hours. Filter through a fine pointed sieve.
3. Bring to the boil, salt lightly and prepare an emulsion with the alp butter.
4. At 3/4 of the cooking time of the pasta, continue cooking in the emulsion and gradually add some of the consommé.

Finishing

Mix the pasta well with the addition of some butter and arrange it on the plate with the help of a food ring. Sprinkle with ground pepper and smoked ricotta. Garnish with tomato powder and fresh basil.