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Rigatoncini with tuna amatriciana

Ingredients: (4 servings)

400 g. tuna steak
1 tablespoon extra virgin olive oil
4 peeled red tomatoes
500 g. canned tomatoes
2 cloves garlic
Hot pepper
Fresh mint leaves
Salt
1 cup white wine
320 g. Rigatoncini type pasta
250 g. DOP Roman Pecorino cheese

Heat the oil in pan with the garlic and hot pepper, then combine the tuna steak and allow it to become crispy. Remove the tuna to a warmed dish and combine the tomatoes. Pour in the wine and allow it to evaporate. Season with salt and freshly ground pepper and cook for a few minutes. Bring water to boil, add some salt and cook the pasta until "al dente". Drain the pasta and finish cooking with the sauce in the pan. Add some mint leaves, hot pepper and half of the tuna steak. Arrange on warm plates, cover with the remaining tuna steak, sprinkle with the cheese and serve immediately.