

## FIRST COURSES

### Linguine with saffron, scampi tartare

#### Ingredients for 2 people

*180 g linguine*  
*8 raw Irish langoustines (frozen on board)*  
*1 sachet of saffron*  
*Butter to taste*  
*Mullet Bottarga on stick to taste*  
*Extra virgin olive oil to taste*  
*Salt to taste*

#### Preparation

In a saucepan, boil the salted water for the pasta and, when the water boils, throw in the linguine, making sure that the rest of the preparation proceeds in the right time. (If you are not ready with the tartare, wait before throwing the pasta: linguine cooks quickly!).

In the meantime: for the raw scampi tartare, always use frozen products on board. 4 raw scampi are enough for one serving.

Remove the head of the langoustines with a gentle but firm movement, being careful not to create waste.

Apply pressure to the sides of the back of the carapace, turn the langoustine and remove the carapace itself.

Make a small longitudinal incision with the serrated knife and remove the intestines, to ensure that the product to be tartarized is clean.

Coarsely cut the scampi into pieces, put in a bowl and season with extra virgin olive oil and a pinch of salt.

Preparation in the pan: melt a little butter in a pan and add a ladle of cooking water. While the butter is sizzling, add the saffron sachet and a pinch of salt.

Drain the pasta al dente and cook for at least 1–2 minutes.

Serve lengthwise and place the scampi tartare all over the pasta, in the center.

Sprinkle or grate the mullet roe on a stick.