



Linguine pescatore with Pura Tuscan Blend infused oils

Serves 10

INGREDIENTS

10	Portions pasta
10	Portions seafood (prawns, mussels, salmon, clams, scallops, calamari)
200ml	Pura Tuscan Blend Prawn infused oil
10g	Chilli sliced
50g	Garlic sliced very thin
500ml	Tomato, peeled and diced
500ml	Wine white
50g	Chopped parsley
50ml	Lemon juice
50g	Butter

METHOD

- Boil pasta until al dente
- Heat frying pan and sauté seafood in Pura Tuscan Blend Prawn infused oil until 3/4 cooked
- Remove seafood and set aside
- To pan add chilli, garlic cook for 30 secs
- Add wine and tomato, reduce for 1 min
- Add seafood, toss through well
- Add herbs butter and lemon
- To serve garnish with Pura Tuscan Blend basil & spinach infused oil