



TORMARESCA – TASTE OF PUGLIA:
**SPAGHETTI WITH FRESH CHERRY TOMATOES,
STRACCIATELLA AND RED PRAWNS**

INGREDIENTS:

- 1 Pound fresh spaghetti
- 8 Ounces cherry tomatoes
- 2 Ounces stracciatella cheese*
- 5 Red prawns
- Basil leaves
- Extra virgin olive oil
- Salt

* substitute for Buratta

DIRECTIONS:

1. Shell the red prawns – remove the insides and cut them into small pieces.
2. Season prawns with oil, salt and pepper and marinate for 20 minutes.
3. Boil the spaghetti in plenty of salted water.
4. Cut the cherry tomatoes in two parts, add to pan on medium-low heat and season with salt.
5. Add in the spaghetti, place the stracciatella on top and complete with the red prawn and the basil leaves.
6. Serve and enjoy with Tormaresca wines from Puglia.

