

SARDINIAN GNOCCHI RAMEN

WITH A STRONG STOCK OF SHELLED SEAFOOD, LOBSTER, TUNA, HARDBOILED EGGS AND SUNDRIED TOMATOES

SERVES 4



320g SGAMBARO
YELLOW LABEL
SARDINIAN GNOCCHI



400g
FISH FUMET



1 BLUE
LOBSTER



100g
RED TUNA



8 CLAMS



4 WARTY VENUS
CLAMS



4 OYSTERS



20g RED DULSE
ALREADY DESALTED



10g
KATSUOBUSHI



2 HARDBOILED
EGGS



20 CHERRY
TOMATOES



4 OYSTER
LEAVES



AROMATIC
HERBS

METHOD AND FINISH

Cook the lobster in boiling hot water for 7 minutes, cool it, clean it and put it to the side.

Open the clams and warty venus clams in the traditional way with parsley and garlic, remove the shells and put them to the side.

Pour a drizzle of oil in a small pan, add the tomatoes cut into halves, the basil and lastly the fish fumet. Leave to thicken.

Dice the tuna into small cubes measuring about 2 centimetres.

In the meantime, cook the Sardinian gnocchi in plenty of salted water.

PLATING

Divide the cooked and drained gnocchi in four bowls and add some fish fumet.

Complete each dish with 2 clams, 1 warty venus clam, 2 pieces of lobster, 2 cubes of tuna, an oyster, an oyster leaf, the seaweed, half hardboiled egg, a few katsuobushi flakes and chives.

Enjoy your meal!

IDEAL WITH
ALL SHORT
PASTA
VARIETIES!