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OSTERIA & BAR



Prawn spaghetti, shark bay prawns, garlic, chilli, vermouth

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Ingredients

Spaghetti - 180g

Shark Bay Prawns (or any prawns),
cleaned and de-veined - 80g

1 Red Chilli - thinly sliced

1 Clove of Garlic - crushed

Vermouth or Dry White Wine -
30ml

Extra Virgin Olive Oil

1 tbs of butter

1 tbs of parmesan cheese

1 tbs of chopped parsley

Salt & Pepper to taste

Lemon juice to taste

Serves 1

Method

Fill a large saucepan with water, add salt and bring the water to the boil.

Once the water is boiling, add spaghetti to the saucepan, stir the spaghetti throughout cooking to avoid it from sticking.

Cook the spaghetti to al dente, drain the spaghetti – saving half a cup of pasta water.
Add a dash of pasta water to the drain spaghetti and stir through.

Add olive oil, butter, crushed garlic and sliced chilli to a hot fry pan.

Add Shark Bay Prawns to the pan then lightly sauté the Shark Bay Prawns - season with salt and pepper.

Once the Shark Bay Prawns are $\frac{3}{4}$ cooked, add the Vermouth or Dry White Wine to the pan and reduce for 30 seconds.

Once the Vermouth or Dry White Wine has reduced add a dash of cooking water from the pasta, whilst adding the cooked pasta to the pan and toss.

Once the pasta and Shark Bay Prawns are tossed together, add the parmesan, a squeeze of lemon juice to taste and the chopped parsley to the pan.

Finally toss everything together to emulsify the sauce – note: taste for seasoning if required.

Serve immediately.

