

POST

OSTERIA & BAR



Capellini with prawns and tomato

By Head Chef Tomasz Kornaki



Pasta Dough

720g OO Pasta flour
200g Whole eggs
180g Egg yolks
10g Salt
Olive Oil

Shellfish Sauce

1 kg Prawn heads, shells
1 x brown onion, roughly chopped
1 x stick of celery, roughly chopped
1/2 leek, roughly chopped
1 whole garlic, cut into halves
50g tomato paste
1/2 bunch thyme
1/2 bunch tarragon
6 x peppercorns
150 ml dry white wine
100 ml brandy
6 ltr water

To Finish

200g diced prawns
1 x long red chilli, sliced
200g capellini pasta
200 ml shellfish stock
20 g butter
2 x tomato diced
20 ml olive oil

Pasta Dough Method

Combine all dry ingredients in a bowl. In a separate bowl whisk together the eggs and olive oil
Slowly add the eggs to flour, until combined
Knead until mixture until it comes together in a smooth ball
Rest for 1 hr.
Roll out dough into 30cm sheets and cut the capellini as thin and as fine as you can.

Shellfish Sauce Method

Roast prawn heads in the oven at 180C until golden brown for approx. 20-25 min
Remove prawn heads from the tray and pour bandy, reduce by half.
In a heavy pot add roasted prawn heads, prawn shells, vegetables, herbs, water and tomato paste
Bring to boil and then simmer
Cook for approx. 2-2.5 hrs
Strain it through fine colander reserving all the liquid

Finishing Method

Blanch pasta in a salted boiling water for approx. 2 min
In meanwhile heat up oil in the pan and add diced chilli, 200 g diced prawn meat, add shellfish stock.
Reduce by half, season to taste
Finish with butter, add blanched pasta.

