

# SPAGHETTI AI GAMBERI

---

## INGREDIENTS

800 g of fresh prawns  
320 g of Spaghetti  
300 g of cherry tomatoes  
50 g of Extra Virgin Olive Oil  
50 g of white wine  
50 g of water  
2 cloves of garlic  
1 shallot  
to taste of fine salt  
parsley to taste

## INSTRUCTIONS

**Step 1:** To prepare Spaghetti with Prawns, start by cleaning the prawns, taking care to keep the heads aside and eliminate the internal black vein.

**Step 2:** Wash, clean and cut the cherry tomatoes in half. Peel the garlic clove, clean the shallot and slice it quite finely.

**Step 3:** Pour a tbsp or two of olive oil into a large pan, add the prawn heads, one of the two cloves of garlic, the sliced shallot, a couple of cherry tomatoes and cook for a few minutes. Until the prawns and garlic are fragrant and starting to colour.

**Step 4:** Add the wine and water and continue cooking for another fifteen minutes, taking care to crush the prawn heads with a wooden spoon to flavor the stock.

**Step 5:** In the meantime, take a non-stick pan, pour in the remaining oil, add the garlic clove, the leftover cherry tomatoes and sauté everything over a high heat for a few minutes.

**Step 6:** While this is happening cook the spaghetti in plenty of lightly salted water, remembering to drain it when it is still al dente.

**Step 7:** Add the cleaned prawns to the pan with the tomatoes, continuing cooking for another couple of minutes.

**Step 8:** Take the pan with the prawn heads again, remove them, process the rest of the ingredients with a food mill and then pass the liquid obtained through a narrow mesh strainer.

**Step 9:** Add the liquid just obtained into the pan with the cherry tomatoes and prawns, stir to combine and also add the spaghetti.

**Step 10:** Stir to combine the spaghetti with the sauce and finish cooking the pasta. Plate, sprinkle with fresh chopped parsley and serve.

# THE COOKERY

by The Secret Jozi Chef