



FRESH LINGUINE, TIGER PRAWNS, CHERRY TOMATOES, WILD GARLIC PESTO

INGREDIENTS (serves 4)

200g wild garlic leaves	1 clove of garlic, crushed
70g pine nuts (lightly toasted in a dry pan)	50g grated Parmesan
150ml Extra Virgin olive oil	500g large raw peeled tiger prawns (de-veined)
1 punnet cherry tomatoes	50ml double cream
100ml fish stock	Extra virgin olive oil for cooking
125g '00' flour	Salt and freshly ground black pepper
125g semolina	1 lemon
200g egg yolks	

RECIPE

Wild Garlic Pesto:

Finely shred 150g of the wild garlic leaves and place in a food processor with the crushed clove of garlic and 50g of pine nuts. With the motor running add the olive oil gradually, stopping every now and then to scrape the side of the bowl, until you have a thick paste-like consistency. Add the Parmesan and black pepper to taste and pulse briefly. It is important to work the pesto quickly to ensure a bright vibrant green paste. Store in an airtight jar, covering the pesto with a thin layer of olive oil. These quantities make more than you need for the recipe, but keeps in the fridge for 1 month.

Pasta:

Add the '00' flour, semolina and egg yolks into a food processor until a ball (be careful not to overwork though). Knead 100 times until a smooth silky dough. Cover in cling film and rest for 1 hour in the fridge. Cut into thirds and work each section through a pasta machine (on setting 5). Allow the three sheets to dry before putting through the pasta machine on the linguine setting.

Cooking the dish:

Squeeze and discard the seeds and juice from the tomatoes and halve. Heat a little olive oil in a large sauté pan over a medium-high heat. Add the tomatoes and cook for 3-4 minutes until just starting to soften. Then add 2 tablespoons of the pesto and cook for 1 minute. Add the fish stock and bring to the boil, then simmer for approx 5 minutes until reduced by half. Add the cream and simmer until reduced to a sauce consistency. If your sauce gets a little too thick just add a little of the cooking liquor from the pasta. Add the prawns and remaining 50g of wild garlic leaves to the sauce. Cook for 2-3 minutes. The wild garlic should be just wilted and the prawns slightly pink. Meanwhile, cook the pasta in a large pan of salted boiling water for 1-2 minutes. Just before serving add 1 table spoon of pesto and the juice of half a lemon and stir in. To serve, place a little pasta in each bowl and spoon over the prawns and sauce. Scatter a few toasted pinenuts over the top and a drizzle of extra virgin olive oil. Serve with wedges of lemon on the side. Enjoy!