

TAGLIATELLE WITH CRABMEAT & KING PRAWN

by Rob of Tonic

2017 Winner : Entrée Course

Ingredients (serves 6+)

1 tblsp olive oil x 2
1/3 packet dry Spaghetti
200g Fresh blue swimmer crab meat
200g Fresh green king prawn meat
8 x Whole green king prawn - shelled but with head and tail on
1 tsp Crushed garlic x 2
250ml Cream
2 tsp freshly grated Parmesan cheese
Salt and pepper to taste

Extra parmesan and chopped fresh parsley for serving



Method

Boil spaghetti in salted water until "al dente"
Heat oil in small pan, add garlic and fry for 30 sec
Add prawn meat and cook for 45 sec
Add crab meat and cream and bring to almost boiling
Add parmesan cheese
Stir and set aside

In a separate small pan, add the second tblsp of olive oil and the extra teaspoon of crushed garlic
Add the peeled prawns and cook through. (A light golden colour presents best but the pan must be hot or the flesh will taste dry)

To serve...

Drain tagliatelle and return to the pot

Stir prawn, crab and cream sauce through the spaghetti

Plate up, top the spaghetti with 2 x prawns, more fresh parmesan cheese and chopped fresh parsley.

Buon Appetito !