



Prawn linguini with garlic, lemon zest & mixed pepper

SERVES 8 | PREP TIME 15 mins | COOKING TIME 5 mins

- 16 garlic cloves
- 250g clarified **Western Star Butter**
- 1 fresh chilli, sliced
- 4 shallots, diced
- 1L **Anchor Extra Yield Cooking Cream**
- 2kg prawns
- 1kg squid ink linguini, al dente
- sea salt & mixed pepper
- 1/2 bunch chervil
- 1 lemon

In a heavy saucepan, add garlic, 1/4 clarified **Western Star Butter**, chilli and shallots; and sauté for 3-4 minutes over a medium heat until ingredients soften. Add **Anchor Extra Yield Cooking Cream** and bring to the boil. Remove sautéed garlic mix from the pan and set aside.

Using the same pan on a high heat, add the remaining clarified **Western Star Butter** to grill prawns until cooked. Add in sautéed garlic mix and refreshed pasta. Toss and season with salt and pepper.

Portion pasta and prawns into serving bowls, and garnish with chervil and lemon.

