

LA CARAVELLA AT HOME

Paccheri with prawns, scallops and asparagus

Ingredients for 4 people

Paccheri 350g
Medium prawns 300g
Scallops 8 pieces
Datterino tomato 150g
Asparagus 300g
1 piece shallot
Butter 50g
Extra virgin olive oil 100ml
Brandy 30ml
Parsley to taste
Basil to taste
Salt to taste
Pepper as needed



Method

Clean and wash the **asparagus**, cook in slightly salted water for 4 minutes. Cut them into strips leaving the tips intact.

Clean the **scallops**, wash them thoroughly from the sand and extract the pulp by cutting it into slices.

Shell the **prawns** by keeping the heads aside, carefully clean the pulp and cut it into small pieces.

Brown the chopped **shallots** in a drizzle of oil, lay the shrimp heads immediately after, cook them for a few minutes and blend them with the Brandy. Add the diced **datterino tomatoes** previously, with a glass of water and a pinch of salt. After a couple of minutes, lightly crush the heads with a ladle and remove them from the pot, leaving only the sauce left.

Boil the water for the **pasta**, salt it at the right point and cook the paccheri (do not turn often to not break them, especially in the first 10 minutes of cooking).

After cooking the pasta, proceed with the seasoning, sautéing it in the *souté*, adding prawns, scallops and asparagus previously seasoned with salt, pepper, oil and basil.

If necessary, we can help ourselves with cooking water and a knob of butter, a sprinkling of parsley and then serve.

NOTE: Shrimps and scallops are put raw to creaming the pasta, leaving them just cooked, so that they remain very tender.

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