Pasta alla diavola



Ingredients

10

- 20 large prawns, with heads
- 30 langoustines
- 500 g butter
- 75 g Bresc Andalusian garlic puree
- 500 g spaghetti
- 75 g Bresc Red chilli puree
- 50 g Bresc WOKchilli
- 500 g Bresc Pomodori marinati
- 3 dl olive oil
- 3 bunch flat-leaved parsley
- 5 lemons
- salt and pepper

Used Bresc products



Bresc Green & red chilli WOK 450g



Bresc Pomodori marinati 1000g



Bresc Red chilli puree 450g



Bresc Spanish garlic Ajo de Andalucia 450g

Preparation method

Heat the grill. Cut the tails off the prawns and langoustines and remove the intestinal tracts. Cut the lemon into segments. Bring a pan of salted water to the boil and cook the spaghetti until it is al dente. Season with the pepper, salt, olive oil and the red chilli puree. In the meantime, melt the butter, then add the garlic and the juice and grated peel of the lemon. Put the prawns and langoustines on a baking tray, drizzle generous amounts of the butter over them and grill them until they are cooked. Mix the WOKchilli with the pomodori marinati and serve it as a salsa. Serve the prawns and langoustines on the pasta and drizzle the salsa over it and garnish with the chopped flat-leaved parsley and a segment of lemon.

Bresc BV Jakobsstaf 6 4251 LW Werkendam The Netherlands T. +31 (0) 183 200 000