

# Spaghetti al Frutti di Mare



Serves: 2    Prep: 15min    Cook: 15min

## Ingredients

- 50g king prawns
- 60g scallops
- 6 fresh pipis
- ½ tsp chopped garlic
- ½ tsp chopped chilli
- ½ tsp of chopped flat parsley
- 100ml prawns bisque
- 50g white wine
- 160g fresh spaghetti pasta
- 100ml extra virgin olive oil (evoo)
- Mixed micro herbs to garnish

## Method

1. Heat 20ml of evoo in a large pan over medium heat and sauté diced garlic and chilli.
2. Add king prawns, scallops and fresh pipis, fry for 1 minute.
3. Deglaze with wine and cook for a further minute to burn off the alcohol.
4. Season with a pinch of salt and pepper.
5. Add prawn bisque and simmer for 3-5 minutes.
6. Boil water in a separate saucepan to cook the spaghetti, once cooked combine the spaghetti with the seafood and stir in 50ml of evoo.
7. Adjust seasoning to taste and add chopped parsley.
8. Serve in a pasta bowl and sprinkle mixed micro herbs to garnish.