



COOKING PASSION SINCE 1877

Mafaldine Pasta with Boozy Shrimps



Serves 4

INGREDIENTS:

500 g Mafaldine **pasta**
100 ml **Skinos Mastiha Spirit** or **ouzo**
20 large fresh **shrimps** in their shells (5 per person)
300 g chopped tomatoes (in a carton)
8-12 mini pomodori or cherry tomatoes, sliced in half
1 sweet red pointed pepper, sliced
1 green pointed pepper, sliced
3 spring onions, sliced
2 tsp flat leaf parsley, finely chopped
40 ml Greek virgin olive oil
Salt
Pepper

ALLERGENS HIGHLIGHTED IN BOLD

PREPARATION:

Shell and de-gut the prawns, keeping half of the heads to one side and marinating the rest in 40 ml of the Skinos Mastiha Spirit.

Heat the olive oil in a wide pan on a low-medium heat and add the spring onions and peppers. Sauté for 2 minutes and then add the prawn heads and leave to simmer for about 10 minutes or until the vegetables have softened and sweetened.

Tip the chopped tomatoes and mini pomodori or cherry tomatoes into the pan and simmer until the liquid has reduced (about 5 minutes).

While the tomatoes and vegetables are simmering, put the mafaldine pasta into a large pot of salted boiling water for 9 minutes.

In the meantime, add all the prawns with their Skinos Mastiha Spirit marinade to the pan and cook for 2 minutes on the first side, turn over, leave to simmer for 1 minute and then pour in the rest of the Skinos Mastiha Spirit. You can flambé the pan at this point if you like. Then, remove from the heat, sprinkle with the chopped fresh parsley and season sparingly.

Strain the pasta, keeping a jugful of its water to one side to refresh second helpings, if necessary. Tip the pasta into the pan of prawns and stir until thoroughly combined. Serve straight from the pan and accompany with a glass of white wine.

Note: Mastic spirit is made from the resin of trees indigenous to the Greek island of Chios, a resin once literally worth its weight in gold! Today it is prized in Greece and in the Middle East for its unique taste and medicinal properties. If you can't find Skinos Mastiha Spirit or another brand, you could substitute it with ouzo or white wine.