



Method

In a large frying pan, fry in the olive oil and garlic and chilli.

When the garlic is blonde add the prawns, tomatoes, half the parsley and salt, (according to taste).

Do not cook for more than 5 minutes.

Prepare the water for the pasta – add salt.

When pasta is ready, (preferably 'al dente'), replace pan on the flame with the prawn sauce, add pasta, the shot of brandy and the rest of the parsley.

Toss and cook for a minute or two so that the pasta absorbs the flavour and then serve.

Linguine Al Gamberetti

Ingredients

400g Linguine

300g Royal shell on Prawns

200g Italian plum Tomatoes

2 cloves of fresh garlic

1/2 chilli (according to taste)

Freshly chopped parsley

3 tbsp olive oil

1 shot of brandy

Salt (according to taste)



THESE SHELL ON PRAWNS ARE AVAILABLE IN 5kg AND 1kg BOXES

Why are Royal Greenland prawns so good every time?

The consistently high quality is partly due to the biomass (or live stock) quota system, which is monitored by the Greenland Scientific Bureau. This means that the prawns are around 5 years old when harvested from some of the world's purest waters, and are mature in terms of texture, colour and flavour. It also means that 25% of these prawns fall into the 'extra large' category. To ensure that they maintain their excellent pink colour and texture, maturation takes place in small 90 litre boxes, without phosphate in the water.



Shell-on Prawns

From Royal Greenland come the most mouthwatering, deep red, shell-on prawns imaginable.

They're single frozen, which means they've been cooked and frozen before the boat gets back to shore. And that's the way they stay until they're served up. Great for a variety of uses, including a fabulous garnish for paellas.

You can't serve up a more mouthwatering, succulent prawn than Royal Greenland. The icy, pollution-free waters of the Arctic around Greenland allow them to develop the sort of texture, colour and size to bring out the best in any recipe. So if you're single minded about quality, insist on Royal Greenland.



Seafoods of Distinction

