

Buttery PRAWN PAPPARDELLE

Recipe inspired by & specially curated to pair with Quails' Gate 2019 Chasselas-Pinot Gris-Pinot Blanc.



Ingredients

Prawns x 300g, peeled and deveined
Garlic x 2, clove finely chopped
Shallot x ½ diced
Butter x 50g
Parsley chopped x ¼ bunch
Pine nuts x 30g
Lemon x 1 zested
Pappardelle x 100g, cooked
Chasselas-Pinot Blanc- Pinot Gris x 1 glass
Olive oil, to taste
Parmesan x 30g grated

Recipe

1. Cook pasta according to package instructions, cool instantly and mix in a little olive oil to stop them sticking to each other.
2. In a wide pan sweat shallots, lemon zest and garlic at a medium heat until translucent in the butter
3. Increase heat and add prawns and white wine, cook until prawns are lightly seared.
4. Add pasta, pine nuts and parmesan, stir and continue cooking until you reach desired consistency
5. Season with salt and add parsley at the last moment.