

Prawns and Chorizo w/ Squid ink spaghetti, preserved lemon, capers, chilli and garlic

(Serves 4)

Ingredients

800g Prawns (Peeled and de-veined)
200g Chorizo (Sliced into 4mm ovals)
8 Cloves garlic (16g)
2 Cayenne chillies (70g)
30g Baby capers
2 Limes
60g preserved lemon
60g Flat leaf parsley
30g Unsalted butter (cubed and chilled)
150g Squid ink spaghetti
Olive oil as required

Method

Cook pasta in boiling water seasoned with salt until al dente. Strain off the pasta keeping some of the water the pasta was cooked in. Toss the pasta in olive oil and set aside.

Meanwhile finely slice the garlic and chilli and set aside (keep some separate chilli for garnish), finely chop the parsley (keep some parsley for garnish as well) and set aside. Cut away the pith of the preserved lemon, discard and then finely slice the skin and set aside. Slice the limes into cheeks for garnish and keep the centre pieces for the pasta sauce.

Put a pan onto high heat and add a generous amount of olive oil, this will be the foundation of the sauce. Add chilli and garlic and sauté until golden brown. Add the capers and preserved lemon, deglaze with some of the pasta water squeeze in the lime centres and mix to combine. Turn down the heat and add the butter and, parsley. Add more pasta water if required, the mixture should be moving freely but not watery. When the butter is almost completely melted add the pasta and mix to combine whilst reheating the pasta. Set aside till serving.

Finally in a separate pan sauté the chorizo in olive oil until caramelised on both sides and is releasing the oils from the sausage. Put the chorizo aside into a bowl and then cook the prawns in the same pan with the chorizo oils. When the prawns are cooked simply plate up and garnish with fresh chilli, parsley and lime cheek.