

Grilled Prawn Pasta with Garlic Chili Oil



This recipe for grilled prawn pasta with garlic chili oil is from episode 15 of *Fish the Dish* starring Spencer Watts.

Serves: 4

Ingredients

- 8 cups (1.9 L) cold water
- ⅓ cup (80 ml) Kosher salt
- ½ tsp (2.5 ml) whole black peppercorns
- 6 bay leaves, divided
- 1 cup (240 ml) dry white wine
- 2 lemons; 1 chopped, 1 cut into wedges
- 2 pounds (907 g) uncooked large prawns with shells
- 6 ounces (170 g) dry spaghettini noodles
- 2 medium shallots, chopped
- 2 ounces (57 g) parsley, chopped
- Olive oil, as needed
- 3 tablespoons (45 ml) Sugar

Garlic Chili Oil

- 4 garlic cloves, chopped
- 1 teaspoon (5 ml) dried chilli
- 1 cup (240 ml) vegetable oil
- Salt

Directions

1. Add salt to a pot of water. Mix in sugar, black peppercorns, bay leaves, prawns, white wine and chopped lemon. Brine for 30 minutes.

2. Add spaghetti noodles to a pot of boiling water and cook until al dente.
3. Transfer brined prawns to a bowl and peel off shells.
4. Spoon chilled garlic chilli oil into bowl of prawns and toss.
5. Lay prawns in an oiled skillet at medium heat. Cook for 1 minute a side seconds per side, until pink.
6. Add chopped shallot and parsley to the prawn pan. Spoon in some garlic chilli oil. Add the cooked pasta and a little pasta water. Toss all together. Finish with pepper and lemon juice.
7. Transfer prawn pasta to a serving bowl. Drizzle olive oil, squeeze in fresh lemon, and serve.

Garlic Chili Oil

1. Add garlic and chilli to a food processor. Pour in vegetable oil. Add salt and blitz for 10 seconds. Pour into a mason jar and store in the refrigerator.

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