



FROM CHEF'S CORNER



King prawn tagliatelle pasta

Ingredients: Raw king prawn, Fresh tagliatella, Red curry paste, Tin of Coconut milk, Green asparagus, Fresh ginger, Spring onion, Fish sauce, Fresh lemon grass, Red and yellow pepper, Fresh coriander leaves, Bok Choy, White onion, Sesame oil

For Italian pasta dough: Italian '00' pasta flour- 300g, 2 eggs, 4 eggs yolk, pinch of saffron, 1 tea spoon olive oil, water if need

Preparation: In a separate bowl peel king prawn and marinate it with little red Thai curry paste, salt, crushed black pepper corn and lemon. Heat the sesame oil in a non-stick pan and fry onion, spring onion asparagus, peppers, ginger, lemon grass until they have started to soften but are still a little crisp. Add red Thai curry paste, coconut milk, simmer around 2 minutes. Then stir in the fish sauce and season with salt and pepper, stir until combined well and bring in to boil. Add bok Choy and cook until sauce becomes thick. Now in a hot pan, put a teaspoon of sesame oil, and cook prawn in it for around 2 minutes, the prawn needs to be juicy and not like rubber. Meantime, boil water in the saucepan, add a pinch of salt and oil, cook the fresh tagliatelli around 2 to 3 minutes, check pasta, preferably it should be al dente, drain and add to the sauce. And then add prawn to the sauce, cook for some time, add coriander leaves, stir it and serve in a bowl with sprinkle of fresh coriander leaves.