

PREP TIME: 30 MIN / COOK TIME: 30 MIN

Fresh Pasta with Prawns & Lemon Oil

Kosher salt, to taste

1/2 lb. fresh pasta* dough, cut into tagliolini

1/4 cups olive oil

2 lemons, 1 zested

3 cups coarse bread crumbs

2 lb. prawns, peeled and deveined

Freshly ground pepper, to taste

2 tsp. minced garlic

1 Tbs. fresh lemon juice

1 Tbs. anchovy paste

1/4 cup capers, rinsed and drained

1/4 cup chopped fresh flat-leaf parsley

Cheese (Parmigiano-Reggiano, cheese for serving (optional))

Bring large pot of water to a boil over high heat; salt water. Cook pasta, stirring occasionally, until al dente, 3-4 minutes. Drain in colander, reserving 1/2 cup cooking water. Rinse pasta with cool water; set aside.

Pour 1/2 cup olive oil into small sauté pan. Using knife, cut peel off 1 lemon; add peel to oil. Set over medium heat until just warm. Remove pan from heat; can stand 30 minutes. Strain lemon oil; set aside.

In large sauté pan over medium-high heat, warm 1/2 cup olive oil. Add bread crumbs; cook, stirring, until browned and toasted, 3-4 minutes. Transfer to paper towel-lined plate.

Wipe out sauté pan. Set over medium-high heat; warm 1 Tbs. lemon oil. Season prawns with salt and pepper. Add half of prawns to pan. Cook until pink and opaque throughout, 1-2 minutes per side; stir in 1 tsp. garlic during last 30 seconds. Transfer prawns to bowl. Wipe out pan. Repeat with 1 Tbs. lemon oil, remaining prawns and 1 tsp. garlic. Toss prawns with lemon juice.

In same pan over medium-high heat, warm 1 Tbs. lemon oil. Add anchovy paste; stir until fragrant, about 10 seconds. Add 1/2 cup cooking water, pasta, capers and lemon zest; stir until heated through, adding more cooking water as needed. Transfer to platter. Top with prawns, bread crumbs and parsley. Drizzle with lemon oil (reserve remaining oil for another use); sprinkle with cheese. Serves 4-6.

Williams-Sonoma Kitchen

This recipe pairs well with our 2009 Chianti Vecchio

Vernaccia di San Gimignano. Find the perfect wine.

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