

Fresh Pasta with Prawns & Lemon Oil

Kosher salt, to taste
 1/2 lb. fresh pasta* dough, cut into tagliolini
 1 1/2 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 cup capers, rinsed and drained
 1/2 cup chopped fresh flat-leaf parsley
 Grated 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 cup cooking water. Rinse pasta with cool water; set aside.

Pour 1 cup olive oil into small saucepan. Using knife, cut peel off 1 lemon; add peel to pan. Set over medium heat; heat oil until just warm. Remove pan from heat. Let stand 50 minutes. Strain lemon oil; set aside.

In large sauté pan over medium-high heat, warm 1/2 cup plain 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 searage 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 Cane alla Vecchia
 Vernacola di San Gimignano. Find the perfect wine at
williams-sonomawine.com/wineshop.



*Try our recipe for Fresh Pasta at williams-sonoma.com