

Citrus-Mint, Artichoke & Prawn Tagliatelle



R & J Mazza
GLOBE ARTICHOKES

Ingredients

300g fettuccine,
¼ teaspoon salt,
350g artichoke hearts, sliced,
3 tablespoons extra light olive oil,
2 cloves garlic, finely chopped,
400g raw peeled prawns,
¼ cup dry white wine,
1 tablespoon lemon juice,
1 tablespoon lemon zest,
1 tablespoon lime juice,
1 tablespoon lime zest,
1 tablespoon orange juice,
1 tablespoon orange zest,
¼ cup mint,
½ cup cream,
½ cup slivered almonds, toasted,
Salt and pepper, to taste,



Extra Ingredients

2 tablespoons extra virgin olive oil,
Parmesan, grated or shredded, to serve

How to Cook

Boil water in a saucepan, and add fettuccine and salt. While cooking, prepare remaining ingredients.

Put extra light olive oil in a frypan, when hot add garlic. Fry until cooked, add sliced artichoke hearts and wine. Add lemon, lime & orange juice and zest. Cook for 1 minute, then add cream and mix well. Add prawns and cook until prawns turn pink. Add salt and pepper and take frypan off the heat, stir in mint and almonds, then set aside.

When cooked, drain fettuccine and add extra virgin olive oil to avoid it from sticking together, mix through.

Add artichoke mixture and mix well.

Serve with parmesan cheese if desired.

Serves 4

