



ORGANIC STROZZAPRETI PASTA, CHEESE, BLACK PEPPER AND RED PRAWNS



DIFFICULTY: 2/3



PREPARATION TIME: 30'



INGREDIENTS FOR 4 SERVINGS

350 g Organic Strozzapreti pasta
 ½ kg Red prawns
 200 gr Slightly seasoned Pecorino
 1 Lime
 Salt / Pepper / Extra-virgin olive oil

PREPARATION

- 1 Carefully shell the shrimps by removing their dorsal gut with the help of a toothpick, leave them to marinate for at least 10 minutes with olive oil, zest and lime juice.
- 2 In a small saucepan begin to toast the ground black pepper and after a few minutes add a ladle of hot water (the one used for cooking the pasta).
- 3 Add the grated pecorino cheese and let it melt over a gentle flame.
- 4 Drain the pasta slightly underdone and mix it with the cheese and black pepper sauce, add the drained prawns.
- 4 Serve.

