

OVERALL time: 30 mins

PASTA AL LIMONE WITH PRAWNS

Give your everyday menu a little more zest. Made with a shake of our Mediterranean-inspired **Greek Lemon & Herb Seasoning**, this Pasta al Limone with Grilled Prawns and Lemon & Dill Crumb has double the decadence and loads of flavour.

Metric

Number of servings : 4

ingredients

THIS IS WHAT YOU WILL NEED TO DO

PREP TIME: 10 mins | COOKING TIME: 20 mins

Recipe tip: This pasta sauce is incredibly simple but relies on emulsification. Take your time adding the butter and parmesan. If you are patient it will be thick, glossy and silky. If you add either in a rush you will not achieve a fabulous consistency. And whatever you do, do not drain your pasta and throw away the pasta cooking liquid. You need plenty for the sauce!

For the crumb:

Heat olive oil in a non-stick frying pan.

Add the breadcrumbs and season with Cape Herb & Spice Greek Lemon & Herb Seasoning, to taste. Cook until the breadcrumbs are lightly golden brown and crunchy.

Switch off the heat.

Add the dill fronds and lemon zest. Mix to combine.

Remove from the hot pan and set aside in a little bowl for serving.

For the prawns:

Toss prawns, olive oil and plenty of Cape Herb & Spice Greek Lemon & Herb Seasoning in a bowl together.

Heat a griddle pan or braai on high heat and cook prawns for about 30 seconds each side depending on their size.

Remove from the heat and set aside.

For the pasta:

Place the lemon zest and cream in a large pot or buffet casserole.

Bring to a gentle simmer.

Whisk in the butter, one tablespoon at a time.

Switch off the heat.

Cook pasta in a large pot of salted, boiling water.

Cook until a few minutes shy of al dente.

The pasta will continue to cook in the sauce.

Do not drain your pasta water.

Switch the heat back onto a gentle simmer for the cream sauce.

Scoop out about 200mls of pasta cooking liquid and whisk into the cream.

Using tongs, transfer the pasta to your cream sauce.

Gently toss and mix the pasta through the sauce.

Slowly start adding the grated Parmesan, one tablespoon a time.

Keep tossing and folding the pasta in the sauce and adding parmesan until everything is glossy and the sauce is clinging to the pasta. Add more pasta water when necessary.

Pour in the lemon juice and season generously with Cape Herb & Spice Greek Lemon & Herb Seasoning.

Divide hot pasta among bowls. Scatter with some lemon and dill crumb.

Top each bowl with a pile of prawns and serve straight away. Enjoy!

Recipe concept, photography and video by Bianca Davies: @beeblegum on Instagram | <http://thesecretlifeofbee.co.za/>

<https://www.capeherb.co.za>

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For the crumb:

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Switch off the heat.

Add the dill fronds and lemon zest. Mix to combine.

Remove from the hot pan and set aside in a little bowl for serving.

For the prawns:

Toss prawns, olive oil and plenty of Cape Herb & Spice Greek Lemon & Herb Seasoning in a bowl together.

Heat a griddle pan or braai on high heat and cook prawns for about 30 seconds each side depending on their size.

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For the pasta:

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Switch off the heat.

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Cook until a few minutes shy of al dente.

The pasta will continue to cook in the sauce.

Do not drain your pasta water.

Switch the heat back onto a gentle simmer for the cream sauce.

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