



CREAMY CHAMPAGNE LINGUINI WITH PRAWNS

10 min 45 min easy 4 servings

INGREDIENTS

Marinade

1 small bunch fresh basil, leaves only
1 small bunch fresh oregano, leaves only
100 g butter, cut into pieces
2 garlic cloves
2 shallots cut into halves
12-15 prawns (size 16-20), peeled, with tail

Champagne Sauce

25 g olive oil
200 g champagne
300 g cream
1 tsp salt
1 tsp pepper

Linguini

1500 g water
1½ tsp salt
500 g linguini

PREPARATION

Marinade

1. Place butter, 1 garlic clove, 1 shallot, half bunch of basil and half bunch of oregano, chop **5 sec/speed 5** and sauté **5 min/120°C/speed 1**. Transfer to a large bowl, add prawns, mix gently with a spoon and set aside to marinate.

Champagne Sauce

2. Place olive oil, remaining garlic clove, remaining 1 shallot, remaining half bunch of basil, remaining half bunch of oregano and chop **5 sec/speed 5**.
3. Add prawns and sauté **5 min/120°C/reverse/speed 0,5**.
4. Add champagne and cook **10 min/Varoma/reverse/speed 0,5**.
5. Add cream and cook **8 min/90°C/reverse/speed 0,5**. Transfer to bowl with prawns and set aside.

Linguini

6. Place water into mixing bowl and heat **10 min/100°C/speed 1**.
7. Add salt and linguini and cook without measuring cup for **time indicated on packet/100°C/reverse/speed 1** or until al dente. Transfer to bowl with prawn sauce and serve.

USEFUL ITEMS

large bowl