

J·DAVIES ESTATE

RECIPE

PRAWN LINGUINE WITH CHORIZO & CABERNET TOMATO SAUCE

Recipe by Yummly.com

PAIR WITH:
"JAMIE"
CABERNET SAUVIGNON

INGREDIENTS

2 fennel seeds
150 grams chorizo (spicy, ring)
2 sprigs fresh rosemary
2 garlic cloves
1 red chilli
olive oil
400 grams chopped tomatoes
(tins of)
1 glass cabernet sauvignon
1 Tbsp. harissa paste (or tomato
puree if you don't like it too hot)
2 tsp. dried oregano
300 grams linguine pasta

225 grams peeled prawns
2 tsp. caster sugar (optional)
1 handful fresh flat leaf parsley
(to serve)
ground black pepper



PREPERATION

- Put a large saute pan on a medium heat (with no oil for the moment).
- Bash up the fennel seeds using a pestle and mortar until lightly crushed and tip them into the pan.
- Cook for 3-4 minutes, tossing them from time to time until they start to release their lovely smell.
- Meanwhile, slit the chorizo down the side, peel and discard the casing and cut the sausage into chunks.
- Pull your fingers down the length of the rosemary to release the leaves and then finely chop them.
- Peel and finely chop the garlic and deseed and finely chop the chilli.
- Add everything to the now sweet-smelling fennel with a little drizzle of oil and cook for 1-2 minutes, stirring.
- Next add the tomatoes, wine (or stock), harissa paste (or tomato puree) and oregano.
- Then whack up the heat and leave it to bubble away for about 15 minutes so the sauce can become nice and thick and full of flavour.
- Give it a stir every so often to prevent it sticking.