

Fettuccine with prawns, spring onions and herbs



Menu course:	Main
Servings:	4
Preparation time:	20 minutes
Suggested menu text:	Delicious cold water prawns combined with parsley and basil in a cream sauce with fresh fettuccine

Ingredients

400g large Royal Greenland cooked and peeled cold water prawns
2-3 spring onions
A handful of fresh parsley
A handful of fresh basil
350 ml vegetable stock
1 tablespoon of corn flour
150 ml cream
Freshly ground pepper and salt
Basil for decoration
500g fresh fettuccine

Preparation

Chop the spring onions, parsley and basil and simmer in the stock for approximately four minutes. Stir the corn starch in to the cream and then pour it into the simmering stock whilst whisking. Keep whisking and bring to the boil, then simmer for one minute. Season with salt and pepper and mix in most of the prawns. Boil the pasta according to the instructions on the packaging and drain. Place the pasta in a warm dish, pour over the sauce and decorate with the rest of the prawns and a few basil leaves.