

Lemon and green asparagus penne cooked like a risotto (Pastasotto), shrimps flambéed in Cognac

Recipe for 4 persons

Description

A simple and fresh recipe, Pastasotto, penne cooked like a risotto with shrimps

Note

You can vary the type of pasta according to that you already have at home.

Ingredients

For the pastasotto

- 400 Gr Penne rigate
- 600 Ml Fish stock
- 1 Bunch(es) Green asparagus
- 1 Unit(s) Onion
- 1 Clove(s) Garlic
- 1 Unit(s) Lemon
- 30 Gr Pine nuts
- 50 Gr Parmigiano reggiano
- 100 Ml White wine
- 1 Handful(s) Arugula salad
- 1 Tsp Chili paste (sriracha)

- Salt and pepper
- Olive oil

For the shrimps

- 12 Unit(s) Non-peeled jumbo shrimps
- 100 Ml Cognac

- Salt and pepper
- Olive oil

Preparation

- Preparation time **30 mins**

General preparation

Chop the white onion. Cut the asparagus bevel. Chop garlic. In a saucepan, boil salted water. In another saucepan, heat the fish stock. Toast the pine nuts. Zest and squeeze the lemon juice. Perform parmesan shavings with a vegetable peeler.

For the pastasotto

In a wok, sweat the onions in olive oil, then add the Penne Rigate. When the pasta is pearl (that is to say, coated with olive oil), deglaze with white wine, add the garlic then let reduce. After that, wet it up with the hot fish stock and cook covered. Add broth as many times as necessary, until completely cooked pasta (like risotto). Cook the asparagus in boiling salted water for 1-2 min. Then plunge them into ice water to stop cooking and to retain their color. When the pasta is cooked, immediately add

the juice and lemon zest, cooked asparagus tips and roasted pine nuts and season. You can add a few drops of chili paste on your taste.

Preparation of flambéed shrimps

In a hot skillet, place at the last moment shrimp seasoned with salt and pepper in a little olive oil. Cook 1 minute on each side, then flambé with Cognac.

To serve

Arrange the pastasotto in deep plates, garnish with a few arugula leaves and parmesan shavings, then add the shrimp all around.

Bon appétit!