

FAITHLEGG



Smoked Gubeen sausage, tiger prawn wild garlic pesto and macaroni pasta

This recipe is one of my favourite recipes, its clean and clear flavours is sure to delight all your family. With only a hand full of ingredients

Wild garlic pesto Early April wild garlic springs up everywhere, it is very invasive when it gets into your garden that is why I have in a large pot in my garden. You will see the white flower come normally around the start of May. You will smell it before you see it, found a lot in forests, near rivers or lakes. The leaf's is what you want for the pesto. A beautiful oval shaped long leaf.

Ingredients

- 150g wild garlic leaves
- 50g parmesan cheese
- 1 clove garlic
- ½ lemon zest and few drops juice
- 50g pine nuts toasted
- 150ml rapeseed oil

Method:

I use a hand blender to blend the leaves, parmesan, garlic and nuts together slowly adding the oil,

Add the zest of the lemon and the lemon juice Add a pinch of sea salt at the end.

This will store for 2 weeks in your fridge.

Ingredients

- 50g smoked gubeen chorizo thinly sliced
- Tiger prawns peeled and deveined 6per person
- 120g macaroni pasta per person
- 1 shallot sliced
- 50ml dry white wine

Method:

Cook your pasta in boiling salted water for approx. 12-15mins so as they say "al dente" with a bite. give a stir to loosen it when cooked strain and keep to the side

Heat a large frying pan and put in the chorizo the oils will start to come out of the chorizo this is the time to put in the shallot and tiger prawns

Add the dry white wine, allow to cook for a few minutes add in the Marconi pasta

Give a good stir and then just before service mix in two teaspoons of the wild garlic pesto.