

Linguini with rose shrimp and almonds

"I'm mindful that every fish we take out of the sea is one less resource for the future. Not just using local and seasonal fish, but also making a choice about the way fish are caught, is very important. Choosing fishermen and organisations that make every effort to catch adult fish of the correct size in limited amounts and using selective techniques."

— **Antonia Klugmann**

- **Serving:** 4 persons
- **Preparation:** 1 hour 30 minutes
- **Difficulty:** medium
- **Sustainability:** Certain Deep-water rose shrimp stocks in Italy and in the Mediterranean Sea are in good status.
- **Seasonality:** You can buy the shrimp year-round
- **Minimum Conservation Reference Size = 20 mm**



Ingredients for the shrimps

- 20 large shrimps
- 4-5 ice cubes for shrimp sauce

Ingredients for the broth

- 1 celery stick
- 1 carrot
- 2 garlic cloves
- 1 onion, chopped in half

Ingredients for the aromatic oil

- 1 garlic clove
- 2 sweet Italian peppers (green 10 - 15 cm)
- Hot chili pepper

Ingredients for the bisque

- 1 celery stick
- 1 carrot
- 1 onion
- laurel leaves
- 500g ice cubes

Ingredients for the almond cream

- 100g peeled almonds
- 600g water
- almond flour, seasoned with 2 tablespoons of extra virgin olive oil and a pinch of salt

Ingredients for the pasta

- 240g wheat linguini (60g per pers.)

Ingredients for the decoration

- 6 sweet Italian peppers (green 10 - 15 cm)
- 4 juniper berries
- 1 tablespoon black pepper grains
- zest of 1/2 organic lemon
- laurel leaves
- 16 wild asparagus (garden or water cress) and a small bouquet of perennial goosefoot (or English plantain)

Preparation of the shrimps

- Parboil the shrimps in salted water for a couple of minutes, set aside and leave to cool in ice cold water. Peel them with the help of some scissors.
- Create a sauce by mixing 1/3 of the heads and carapace with some ice cubes (4-5) and some extra virgin olive oil (3-4 tablespoons) in a powerful blender.
- Strain.

Preparation of the broth

- Add 1/3 of the heads and carapaces, the celery sticks, the carrot, the onion, 2 garlic cloves, juniper berries and the lemon zest + 500g of water to a pan.

Preparation of the aromatic oil

- Add to 4 tablespoons of extra virgin olive oil, 1 garlic clove, 2 finely chopped sweet Italian peppers and a small piece of hot chili pepper to a pan.
- Cook for a couple of minutes (2 min max) and leave to infuse.
- While still hot, use the oil to season the shrimps, add a pinch of salt and mix all the ingredients with a spoon.

Preparation of the bisque

- Prepare the remaining heads and carapaces by toasting in an iron pan together with a little bit of tomato paste.
- Add 1 celery stick, 1 carrot, the onion and laurel leaves. Cover with ice cubes (500g) and cook for approximately 10 minutes.
- Strain and reduce the liquid until you have obtained a dense sauce.

Preparation of the almond cream

- Mix the peeled almonds with 300g of water.
- Obtain a smooth mixture, add 300g of water and a pinch of salt.
- Continue cooking by reaching 100°C in 10 minutes.
- Blend the mixture for 2 minutes at maximum power.

Preparation of the pasta

- In boiling water cook the pasta for 4 minutes; drain and finish cooking it in an iron pan with the shrimp broth.
- When the linguini are 'al dente' add a couple of tablespoons of shrimp bisque and reduce the sauce.
- Add asparagus, water cress or garden cress and perennial goosefoot or English plantain according to the season.

Finish

- Take the pan off the heat, add the shrimps.
- Toast the almond flour in the oven at 200°C.
- Serve the linguini by adding a couple of drops of the heads and carapace sauce, a few drops of almond cream and sprinkle with the toasted almond flour.
- Complete the dish by adding a couple of pieces of wild asparagus and perennial goosefoot (could be replaced by English plantain), previously boiled in salted water, on top of the linguini.