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MAN TUCKER RECIPES

PRAWN & TRUFFLE PASTA



To serve 2 or 4 people

You will need:

- 1 x small truffle
- 1 cup grated pecorino cheese (use a good Parmesan if Pecorino is unavailable)
- 3 x Eshallots (or 6 x Green shallots)
- Approx 20 green king prawns (more if you like) - peel and devein
- 2 crushed garlic cloves
- 2 tablespoons olive oil
- Enough fresh pasta for 2 or 4 people - we suggest spaghetti or fettuccini - (see **NOTE re cooking below)
- Some extra Extra Virgin Olive Oil
- Salt and freshly ground pepper
- 1 bottle Sparkling Shiraz or Champagne
- 1 beer to suit the BBQ Chef
- 1 bottle of Shiraz or Cabernet Sauvignon

Also needed:

- Mixed lettuce, rocket, baby spinach leaves – wash and shake dry
- Fresh herbs (washed) - as available eg: basil leaves torn, chives finely chopped, thyme leaves, coriander, etc - as available and as you like.
- 2 tablespoons of balsamic vinegar
- 1 tablespoon of oil
- 1 small sprinkle of sesame oil
- 2 teaspoons of lime juice
- finely grated zest of 1/2 lime

And:

- 1 x magazine of your choice and some background music – again, your choice

Serving:

- 1 x salad serving dish
- 1 x pasta serving dish
- 1 x small bowl for extra truffle slices for the table
- A bowl (for pasta) & a small plate (for salad) for each person
- Glasses for champagne and red wine

What to do:

Get a champagne flute from the cupboard and pour yourself a glass of champagne or sparkling shiraz. Take a sip.

Mix the olive oil with the crushed garlic and mix through the prawns in a bowl. Cover the bowl with plastic wrap and place in the fridge to marinate for 1 - 2 hours.

Flick on the background music, sit down, read the magazine and finish that glass of bubbles. If time permits (as it depends on how thirsty you are after you have had that glass) have another glass.

OK ... ready to keep going ... refill the glass now, while you have a minute - you may need to settle your nerves ready to use a sharp knife (hahaha), place it so that it's at hand when needed.

Peel and chop the shallots into long segments lengthways or chop the green shallots (don't use too much of the dark green parts) - pieces to be about 2-3cm long.

Place all in a bowl and pour over a little olive oil - set aside.

Put a large pan of salted water on the stove and bring to the boil - when boiling, turn down to a slow simmer so that it's ready to cook the pasta when needed. See ****NOTE** below.

Shave half of the truffle into very, VERY fine slices with a very sharp knife - place these into a small bowl (these are to go on the table so that people can add more truffle pieces to their meal if they wish).

Finely grate the rest of the truffle and mix into the grated cheese.

Next - ask the BBQ Chef to fire up the beast ('warm up the BBQ' that is - just in case he gets the wrong idea!!)

Once warmed to a medium heat - give the BBQ Chef a beer and the **MAN LAW BBQ SKILLET**. Ask him to warm up the BBQ skillet.

When warm - take out the shallots or shallots in a little oil - place them into the skillet and allow them to start sizzling (the oil will help them to start to cook, sizzle and caramelize but all of the oil will then drip away through the holes in the **Man Law BBQ Skillet** - fat free cooking - love it!!). Don't forget to use a plastic spatula to push things around in the BBQ skillet.

Put the pasta on to cook in the simmering salted water and cook to the manufacturer's requirements - being fresh, this should only be 2 - 5 minutes. ****NOTE**: if you are using dried pasta which requires longer to cook you need to start it cooking earlier - say when you originally boiled the water.

Arrange salad leaves in a serving bowl and top with the fresh herbs. Mix balsamic vinegar, a little olive oil, sprinkle of salt, good grind of pepper, lime zest, and 2 teaspoons of lime juice in a bowl. Pour over salad and place on the table.

Take the marinated prawns out to the BBQ Chef and pop them into the BBQ Skillet.

Warm the serving dish for the pasta.

Once the pasta is cooked, drain and leave in the pan, but turn off the heat. Mix through a little olive oil and the cheese-truffle mixture. Mix through a grind of pepper also.

Once the prawns have been turned in the skillet and are 'just' cooked - add them to the pasta and fold through.

Place the Pasta-Prawn-Truffle-Cheese mixture in the warmed serving dish. Sprinkle the top with 3 or 4 more pieces of the shaved truffle (from the bowl on the table) and take the fantastic looking dish to the table.

Take any of the bubbles that are still in the bottle to the table with the Shiraz or Cabernet Sauvignon, sit and enjoy!!

What a feast! The BBQ Chef is just a master at his craft (!!)

The BBQ skillet will just need a wipe out with a warm, soapy sponge and everything else can wait till later (it'll still be there later)! Enjoy the rest of the wine and the chance to catch up with the company.

PS: congratulations - we all know who really created this feast!