

The Seven P Pisa Pasta

Ingredients:

1 pack of San Remo Spaghetti
150g pancetta, diced
200g prawns, diced
½ onion, diced
Dash of dry white wine (we recommend: Seppeltsfield 2018 Barossa Vermentino)
100g pine nuts
150g peas
50g unsalted butter
Fresh flat leaf parsley
Parmesan cheese

Method:

In boiling water, cook San Remo Spaghetti as per directions.

In a cold pan, add the pancetta, allowing the fat to render. Once the pancetta has browned slightly, add the prawns and season with pepper. Once the prawns have cooked through, deglaze the pan with white wine (we've paired this dish with a crisp and dry Seppeltsfield 2018 Barossa Vermentino).

To the pan, add pine nuts and peas to heat through. Then, add the pasta and butter. Mix through.

Top with fresh parsley and grated parmesan cheese.

