

Tagliatelles with prawns and lobster oil

Easy starter • Preparation time: 15 min

Ingredients for 4 people:

480g of tagliatelles - 8 prawns - 4 slices of Serrano ham
1 zucchini - **Groix and Nature lobster oil** - Olive oil.

- 1 • Dry the slices of ham in the oven at 180°C (Thermostat 6) for 30 minutes.
- 2 • Shell the tails of the prawns and sprinkle them with **lobster oil**. Add salt and pepper.
- 3 • Cut the zucchini in half and dice into very small cubes. Fry in a hot pan with olive oil until it starts to brown.
- 4 • After having cooked the tagliatelles, make a “nest” with the pasta, put a prawn inside each one of them and add the Serrano chips on top.
- 5 • Add a dash of **Lobster Oil** over the preparation and serve hot.

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