

SHRIMP WITH SQUID INK PASTA

I first had this dish in the original Eataly in New York, and I couldn't stop thinking about it. Before I left, I bought some squid ink pasta, determined to try and recreate it at home. It took me a few tries, but I think this recipe gets pretty close. Let me know what you think.

INGREDIENTS (serves 4-6)

2 tablespoons butter

2 tablespoons flour

2 cups Lobster or shellfish broth

1 lb Squid ink pasta (available online)

3 tablespoons olive oil

1 shallot, minced

4 cloves of garlic, minced

Cherry tomato, sliced half

8 Prawns, bodies on

Baby shrimp, cleaned and peeled

Parsley, chopped for garnish

PREPARATION

In a saucepan, melt butter over medium heat. Add in the flour and whisk until it's the consistency of cake frosting. Continue whisking until the mixture just starts to bubble and the color is a nice blond-caramel. Add in the lobster broth, half-cup at a time until it comes to a thickness you like for your sauce. Season to taste with salt and pepper. (You may not need both cups of stock if you like a thicker sauce.) Set

aside.

Cook the pasta as per box instructions.

In a large skillet, heat the olive oil. Sauté the shallot until translucent, about two-minutes. Add in the garlic and sauté until fragrant, about another minute. Add in the prawns and shrimp and cook until pink, about 4-6 minutes. Add in the cherry tomatoes and toss.

Strain the pasta and add into the skillet. Using tongs, gently toss all together. Using a ladle, spoon out the lobster sauce on top, a little at a time. Lightly toss. (NOTE: Don't drown the pasta with too much sauce.)

Using tongs, place on plates and garnish with parsley.