

Valentino's

RISTORANTE
ITALIANO

Pesce Bavettine Recipe

Serves 4

Ingredients

800g mussels
12 king prawns
300g white fish - we would suggest cod or haddock
1 white onion
4 chopped tomatoes
1 pint chicken stock (fish stock would be too strong for this recipe)
2 cloves of garlic - chopped
1 fresh chilli - chopped
1 glass of white wine (and maybe an extra one for the chef!)
15g butter
10g plain flour
1 pack of bavettine pasta
Salt and pepper to season

Method

Set a pan of water to boil for the pasta and add a pinch of salt. While the pan is coming up to the boil put a decent sized pan on heat, add the mussels and put a lid on for one minute. Add the chopped onion and garlic and sweat down for another minute. At this point the water would have come up to the boil in the separate pan so add your bavettine pasta and cook for roughly 4/5 minutes until al dente.

Add the king prawns and chopped white fish and then add the white wine, tomatoes and chicken stock. Add the salt and pepper to season and add the fresh chillies. Add the butter and plain flour which has been mixed into a paste - this will thicken the sauce and ensure it isn't too watery.

Bring to a simmer and by now the pasta should be ready so pour it into a colander and then toss with the sauce, add to a big bowl so you can all tuck in!

To really appreciate the sauce, fresh crusty bread would be perfect so you can scoop up all the remaining sauce!

Enjoy!

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