

Langoustine Linguine

Ingredients

12 large or 24 small langoustines
1/2 pint of dry cider
1/2 pint cream
1 egg yolk
4 oz locally cured streaky bacon (cut into lardons)
1 shallot (finely chopped)
2 tomatoes de-seeded and skinned and diced
2 oz garlic butter (optional)
1 pack of linguine (boil until al dente, cool in oil)
1 oz finely chopped parsley



Preparation

If using large langoustines, split down centre and grill with garlic butter for 2 mins until just cooked. Crack each claw as well. In a hot pan add bacon lardons until crispy. Remove and drain off fat. Add shallots to the pan then the cider. Reduce by half then add the cream. Reduce again. Throw in parsley and tomatoes then the linguine. Now add egg when pasta is hot. Turn off heat, mix well and season. Portion into bowls placing langoustines on top. If using small langoustines, boil and peel then toss through linguine.



Northumberland Tourism
Malkwood House
Longshot Field
Newbath
Northumberland
NE41 5LJ
t: +44 (0)1670 794320
e: helan.spruk@northumberlandtourism.co.uk

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