



Cellier des Dauphins®

KING PRAWN, FETA, AND OLIVE TAGLIATELLE

LES DAUPHINS CÔTES DU RHÔNE WHITE



Ingredients:

- 225 g raw, peeled jumbo king prawns
- 160 g de-stoned Kalamata olives, cut in half
- 200 g block of Greek feta
- Handful of capers
- 250 g vine tomatoes
- 250 g fresh tagliatelle pasta
- Glug of Cellier des Dauphins white Côtes du Rhône wine
- Handful of fresh parsley
- 1 clove of finely chopped garlic
- Olive oil
- Salt and pepper

Recipe:

- 1) Heat olive oil in a pan on a medium heat. Add the block of feta (whole) to the centre of the pan and drizzle with a little olive oil, salt and pepper. Add the tomatoes to the same pan to soften. Turn the block of feta after five minutes and cook for a further five minutes.
- 2) Whilst this is cooking, in a separate pan (also on a medium heat with olive oil), add the raw prawns and chopped garlic, plus salt and pepper. Cook until the prawns are pink throughout.
- 3) In a separate saucepan, add the fresh tagliatelle to boiling water and cook as per packet instructions (usually around four minutes).
- 4) Add the halved olives and capers to the pan with the feta, and a good glug of Cellier des Dauphins white wine. Gently break up the feta and turn down to a low heat.
- 5) Drain the pasta, and add to the feta, capers, olives and tomatoes. Add the cooked prawns to this pan too and mix the ingredients together on a low heat.
- 6) Sprinkle over a handful of parsley, pour yourself a glass of Cellier des Dauphins, and serve!

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