

## FETTUCCINE ALA PERCHE'NO

### **Ingredients**

8 large prawns  
1 tablespoon minced fresh garlic and shallots  
1/2 cup cream  
2 tablespoons olive oil  
1/3 cup white wine  
2 tablespoons parmesan cheese  
1/2 bunch fresh chopped basil  
1 tablespoon unsalted butter  
salt and white pepper to taste  
10 oz fresh fettuccine

### **Method**

1. Cook fettuccine in boiling water with a pinch of salt for about 1-2 minutes.
2. Heat the skillet. Put in garlic, shallots, and prawns and saute until light brown.
3. Add white wine and the cream, and cook for 1 minute.
4. Toss cooked fettuccine with basil, parmesan cheese, and butter.
5. Serve immediately.

### **Courtesy of:**

Perche No Pasta & Vino Restaurant  
[www.perchenopastaandvino.com](http://www.perchenopastaandvino.com)