

Tagliatelle with Parmesan, shrimps with garlic, chorizo and popcorn

Recette pour 4

Description

Easy and tasty recipe. A nice twist to the traditionnal Carbonara recipe.

Ingrédients

Carbonara

- 375 Gr Tagliatelle
- 65 Gr Grated parmigiano reggiano
- Salt and pepper
- Olive oil

Vegetables

- 3 Unit(s) Big shrimp
- 2 Clove(s) Chopped garlic
- 8 Sprig(s) Chives
- 125 Gr Clarified butter
- Salt and pepper
- Olive oil

Garnish

- 4 Unit(s) Egg yolk
- 0.25 Cup(s) Grated parmigiano reggiano
- 2 Sprig(s) Flat parsley
- Salt and pepper
- Olive oil

Pop-Corn

- 1 Bag(s) Pop-corn
- 150 Gr Spanish chorizo

- Salt and pepper
- Olive oil

Préparations

Temps de préparation **30 mins**

Prep

Over low heat, melt the butter. Separate the foam from the bottom clarified butter layer.

Dice the chorizo in little cubes.

Finely chop the chive and remove the leaves from the bunch of parsley.

Grate the parmesan cheese, and separate egg white from yolk.

Cooking the pasta

In boiling salted water, cook the pasta al dente.

Keep 1 cup (250 ml) of cooking water aside. Drain the pasta and put back in the pot.

Before serving, bring the cup of water to a boil, pour on the pasta, add the cheese, the egg yolks, a spoon of butter and season to taste.

Shrimps

In a warm pan with oil and a spoon of butter, cook the shrimps for 1 minute on each side. Season to taste.

Make sure your clarified butter is still warm, add the garlic and infuse the shrimps in it.

Before serving, remove the shrimps and roll them in chive.

Pop-Corn Chorizo

Cook pop corn as indicated on your bag.

In a hot pan, cook the chorizo for few seconds to get the oil out.

Before serving, mix the pop corn with the oil and the chorizo. Season to taste if needed.

Plating

In a soup bowl, put some pasta in the bottom. Add some shrimps, parmesan cheese on top and the pop corn chorizo mix.

Garnish with parsley leaves.

Bon appétit!