

Shrimp confit with spaghetti

COOKING
LOVERS TESA



Consejo del chef

Plate the spaghetti first and top with the shrimp. Garnish with chopped chives.

Raciones para 2

400 gr Black spaghetti

300 gr Shrimp

1 Cayenne pepper

4 Cloves of garlic

Extra virgin olive oil

Pepper

Salt

Chives

- 1 Peel and slice the garlic cloves and use the confit function of the hob for five minutes, cooking in a pan with enough olive oil.
- 2 After five minutes, add the shrimp and the cayenne pepper and stir. Confit for another 5 to 10 minutes, then remove from heat and set aside.
- 3 Bring water to a boil and cook spaghetti with salt according to the package directions. Strain the spaghetti and toss it with the oil that was previously used to fry the shrimp.

Chef's Notes

<https://cookinglovers.teka.com/es/receta/espaguetis-negros-gambas/>

