Shrimp confit with spaghetti



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/en/receta/espaguetis-negros-gambas/