

LANGHAM PLACE

MONGKOK, HONG KONG



Seafood Linguine

With prawns, calamari, clams, black olives, cherry tomatoes, white wine and basil

WHAT YOU NEED

- 180g linguine pasta
- 2 tiger prawns
- 2-3 pieces calamari
- 2 geoduck clams
- 20ml olive oil
- 5 kalamata olives
- 3 cherry tomatoes cut in half
- 50ml white wine
- 1 tsp fresh chopped basil
- 1 clove of thinly sliced garlic
- 1 tbsp pesto
- A pinch Parmesan
- 1 tsp butter
- Salt and pepper to taste

HOW YOU DO IT

Sauté garlic in olive oil in pan until golden brown then add onions. Cook until translucent, then add seafood, deglaze with white wine, then add cherry tomatoes, olives. Finish with butter, fresh basil, and pesto. Garnish with sliced parmesan and bouquet of fresh basil.

