

Nori Sesame Prawn Pasta

Ingredients

3 Seaweed Packs
1 T Sesame Seeds (toasted)
8 oz Spaghetti
5 T Soy Sauce
2 T Sesame Oil
1 T Garlic (chopped)
1/2 t Sugar
2 T Chili Crisp
12 Shrimp
1 Green Onion (sliced)
1 pn Salt
1/4 c Parmesan (plus more for serving)
2 Egg Yolks

Instructions

1. Place sesame seeds in a small pan and toast. Once toasted place in a food processor with the roasted seaweed sheets and blitz until finely ground. Transfer the mixture to a large heatproof bowl.
2. Add 1 tablespoon soy sauce, sesame oil, garlic, sugar, 1/4 cup parmesan, and egg yolks, then stir until well combined. Set aside.
3. Bring a large pot of water to the boil. Add 4 tablespoons cup soy sauce to the water, then add the pasta. Cook until al dente about about 6 minutes and then turn off the heat.
4. While the pasta is cooking, heat a small non-stick frying pan over medium-high heat. Add the chili crisp, followed by the shrimp and a pinch of salt. Cook for 1-2 minutes on each side

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until just cooked through and lightly golden.

Remove from the heat and keep warm.

5. Using tongs add the hot pasta straight into the bowl with the nori sesame mixture. Using tongs, toss immediately so the heat of the pasta gently melts the egg yolk into a glossy sauce. Add a little of the pasta cooking water to loosen the sauce and evenly coat the pasta.

6. Divide the pasta among serving bowls. Spoon the shrimp and any chili from the pan over the top. Finish with parmesan and green onions then serve immediately.