



Pasta with avocado and feta salsa served with prawns and chilli threads à la Eric



250 g pasta
250 g prawns (fresh or frozen)
125 g Greek feta cheese
100 g crème fraîche
2 ripe avocados
2-3 garlic cloves
Salt, pepper, chilli (to taste)
Olive oil, lemon juice
Chilli threads + parsley
for garnish

- If the prawns are frozen, place them in a sieve and rinse with cold water to defrost.
- Half the avocados lengthways, remove the stone and scoop out the flesh with a big spoon. Then chop the flesh into large chunks. Drizzle the avocado with lemon juice so that it doesn't go brown.
- Chop the feta into large chunks, mash with a fork and mix with the crème fraîche. Then put the avocado chunks and feta and crème fraîche mixture into a high measuring jug and puree with a hand blender until smooth.
- Peel the garlic cloves and chop finely. Wash chillis and cut into thin rings. If you are using fresh prawns, peel them, use a sharp knife to remove the black string down their backs. Rinse the prawns again under running water and pat dry with paper towels.
- Heat the olive oil in a pan and cook the finely chopped garlic and chillies gently for a few minutes. Add the prawns and fry at a high temperature for three minutes.
- Cook pasta in salted water until al dente. Drain water, add avocado, feta and crème fraîche salsa, mix well and then add prawns.
- Plate pasta, garnish with chilli threads and parsley and serve.



approx. 20 minutes



2 people