

World Kitchen

Italy: Raw Shrimp Linguine



Chef Nicola Fanetti of Brace Copenhagen shares the recipe for the “subtly sweet and saline” fresh shrimp pasta



Fjord shrimp and saffron dashi:

- 500g Fjord Shrimp (300g for dashi, 200g for serving)
- 1L water
- 40g lime juice
- 0.7g saffron
- 150g seed oil
- Salt
- Soy sauce
- Extra virgin olive oil
- Zest of one lime

Peel 200g of shrimp for the finished dish and refrigerate, reserving the shells and heads. Place the reserved heads and shells, and remaining 300g of shrimp into a smoker and hot smoke with wood chips for 10 minutes. Then dehydrate for 5 hours at 60°C in the oven.

Put the dehydrated shrimp into a large pot with 1 litre of water and cook for 5 hours at a low temperature. Leave to infuse overnight in the fridge.

The next day fine-strain the obtained broth and add all the other ingredients to a blender. Blend at maximum speed for 2 minutes. Season carefully to taste with salt and a touch of soy sauce.

Place the peeled fjord shrimps in a 10% salt brine for 10 minutes. Drain and dry, season with lime zest and extra virgin olive oil

Beurre blanc sauce:

- 250ml water
- 125g butter
- 26g vinegar reduction
(white wine vinegar reduced by half)

Bring the water and the vinegar reduction to boil and reduce it by half; remove it from the heat and add the butter stirring with a whisk until dissolved. Set aside.

For serving:

- 140g best quality dried linguine
- Santoreggia (savoury) leaves
- 150ml saffron dashi
- 2tbsp Beurre blanc sauce
- Prepared shrimp

Cook the fresh linguine until it is very al dente in salted water, (2 minutes before packet instructions) then add directly into 150ml of hot saffron dashi in a frying pan and finish cooking, mixing well with long tweezers or tongs. When the pasta is perfectly cooked, remove it from the heat and add about 2 tablespoons of Beurre blanc and finish creaming, you may need more. You may also need to add it back on the high heat here slightly to obtain a creamy sauce.

Serve the linguine in the centre of the plate, opening it slightly with a fork. Sauce the top of the pasta with the remaining saffron cream, add the raw fjord shrimps and decorate with the savoury leaves to finish.