

# Lloyd Platt & Co. - RECIPE N0.11

## FRANCO CELLINI

The Coach House Hotel and Restaurant

Chef of the Year

Archant Food & Drink Awards June 2005

### RIGATONI HARRIS

This delicious dish is prepared with passion!

### Ingredients

100 grams Pasta Tubes

4 med/large freshwater King Prawns, peeled and sliced open

Olive Oil

Garlic clove, thinly sliced

Half Chilli

Dry White Wine

50 grams Cherry Tomatoes

7/8 sprigs Basil

Rocket Leaves and Truffle Oil for garnish

### Method

1. Cook the pasta tubes.
2. In another pan heat the olive oil and add garlic and chilli.
3. When slightly brown add the prawns.
4. Stir them for two minutes and then add a splash of dry white wine.
5. Add cherry tomatoes and basil.
6. When the tomatoes are soft add the pasta and some olive oil and toss gently.

Arrange the rocket leaves around a serving dish and pour the above into the centre of the dish. Add 2/3 sprigs of basil and a very small drizzle of truffle oil and serve.

Lloyd Platt & Company cannot take responsibility for the success (or otherwise) of these recipes!

Lloyd Platt & Co. | Gable House | 239 Regents Park Road | London | N3 3LF

t: 020 8343 2998 | f: 020 8343 4950

e: [info@divorcesolicitors.com](mailto:info@divorcesolicitors.com) | w: [www.divorcesolicitors.com](http://www.divorcesolicitors.com)