

MURANO

RESTAURANT

Spaghetti with prawns, spinach and cherry tomatoes

(4 persons)

Ingredients	Spaghetti	500g
	Garlic	1 pc.
	Fresh spinach	500g
	White wine	50ml
	Olive oil	10ml
	Cherry tomato	150g
	Parmesan	50g
	Cooking cream	50ml
	Prawns	800g
	Salt, pepper	

Preparation	<p>Clean the prawns and make sure to save the heads. Cut the cherry tomatoes in half and cut the fresh spinach into 1cm wide strips. In a heated pan, fry the prawns for a minute on both sides, remove and set aside.</p>
	<p>Add the finely chopped garlic, cherry tomatoes and prawn heads to the same pan. Fry for a few minutes, then add the white wine and remove the prawn heads. Next, add the chopped spinach and cook for a further 2-3 minutes. Lastly, add the sour cream.</p>
	<p>Cook the spaghetti in boiling water. Once cooked, add the fried prawns, cooked spaghetti and parmesan to the spinach sauce. Simmer together for a few more minutes.</p>

To serve Serve with grated lemon peel.

Špageti sa gamborima, spanaćem i cherry paradajzom

(4 osobe)

Potrebni sastojci	Špageti	500g
	Bijeli luk	1 čen
	Spanać svježi	500g
	Bijelo vino	50ml
	Maslinovo ulje	10ml
	Cherry paradajz	150g
	Parmezan	50g
	Pavlaka za kuvanje	50ml
	Gambori	800g
	So, biber	

Priprema	<p>Očistiti gambore i sačuvati glave. Cherry paradajz isjeći na pola, a svježi spanać isjeći na trake širine 1cm. Na zagrijanom maslinovom ulju propržiti gambore po minutu sa obje strane, izvaditi ih i ostaviti sa strane.</p>
	<p>U isti tiganj dodati sitno sjeckani bijeli luk, cherry paradajz i glave gambora. Propržiti nekoliko minuta, zaliti bijelim vinom i izvaditi glave gambora. Dodati sjeckani spanać i kuvati 2-3 minuta, pa dodati pavlaku za kuvanje.</p>
	<p>U slanoj ključaloj vodi skuvati špagete. Dodati u sos sa spanaćem propržene gambore, kuvane špagete i parmezan. Kuvati još par minuta dok ključa.</p>

Serviranje Servirati sa narendanom korom limuna.

