

Santa Margherita
**Ligurian Prawns with
Pesto and Prosecco**

Ingredients:

500g King prawns
¼ cup of Prosecco
Olive oil
3 salted sardines
100g olives
1 clove of garlic
20g pine nuts
50g salted capers
1 pinch of parsley

Method:

To make the pesto, blend garlic, pine nuts, capers, parsley, salted sardines, olives and olive oil into a paste. Season with salt and pepper as necessary.

Heat olive oil up a skillet on medium heat. Add the prawns and cook until opaque, adding the pesto in the final minute.

Add Prosecco and deglaze the skillet. Serve.

