

Penne with prawns and creme fraiche

This simple seafood dish will delight your party visitors.

Ingredients

- 300g (10.5oz) Traidcraft penne pasta
- 275g (10oz) cooked prawns, peeled
- 300 ml (½ pint) fish stock
- 3 tbsp crème fraîche
- ½ glass white wine
- 1 tbsp tomato purée
- 1 onion, finely chopped
- 1 celery stalk, finely chopped
- 1 clove of garlic, finely chopped
- 1 bay leaf
- Juice of one lemon
- 2 tbsp olive oil
- 1 tbsp plain flour
- 1 handful of fresh basil, roughly chopped
- 2 tbs parmesan



Method

1. Cook the penne according to packet instructions and toss in olive oil.
2. Preheat the olive oil in a pan and add the chopped onions, celery and garlic and cook until soft.
3. Stir the flour into the vegetable mix.
4. Add the wine, tomato purée, lemon juice and bay leaf and reduce.
5. Add the fish stock and bring to the boil and reduce.
6. Add the cooked prawns and bring back to the boil.
7. Add the crème fraîche and cooked penne and then stir in half the parmesan and the basil.
8. Serve with parmesan and more fresh basil.

Buy the ingredients

- [The fair trade ingredients for this recipe are available in the Traidcraft online shop.](#)