



WINESMITHS X JESSIE SPIBY

CHARRED CHILLI OIL SQUID  
AND PRAWN SPAGHETTI

WINESMITHS

SACRIFICE NOTHING.

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## CHARRED CHILLI OIL SQUID AND PRAWN SPAGHETTI

PAIR WITH:

**Winesmiths Organic Chardonnay and dinner with friends**

When it comes to pasta nothing beats spaghetti, piled high and plentiful. A good whack of garlic and lemon helps brighten the charred chilli oil, and the salty seafood rounds out the chilli heat. The slightly smokey and roasted flavours of the charred chilli bounce off the buttery well rounded notes of the Chardonnay and work together to elevate this simple pasta. - *Jessie*

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**SERVES: 4 | TIME: 45 minutes**

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### INGREDIENTS

7 long red chillies  
1/2 cup olive oil  
2-3 garlic cloves, finely sliced  
1 tsp fennel seeds, toasted and crushed  
1/2 cup white wine  
1/2 cup fish stock 200g cherry tomatoes  
400g spaghetti  
200g fresh squid, cleaned and sliced  
thinly (no wider than 1cm)  
200g prawns  
2 tbs butter  
1/2 cup parsley roughly chopped  
Salt and pepper  
Lemon wedges for serving

### METHOD

Preheat the oven to 200°C.  
Slice the chillies in half and place them cut side down on a tray lined with baking paper. Make sure none of the chillies are touching, cook until chillies begin to blacken in spots. This will take around 30-35 minutes. Don't stir or mix the chillies while they are cooking.

Remove chillies from the oven. Scrape the seeds and membranes from the roasted chillies and reserve, you can add the seeds later if you like a spicier oil. Roughly chop the chillies and set aside, or blitz in a food processor.

Heat 1-2 tablespoons of olive oil in a heavy-based fry pan on medium heat. Add the garlic and cook until fragrant, being careful not to brown the garlic. Add the fennel seeds, wine, stock and tomatoes and simmer for 5 or so minutes until the tomatoes begin to collapse. Remove from the heat.

Cook the pasta to the packet instructions in heavily salted water. Drain and add to the sauce along with the butter, toss to combine.

Meanwhile, in a separate pan heat the remaining oil on high heat. Once the pan is hot add the seafood and cook until just golden, around 3-5 minutes. Season with salt and pepper to taste. Add the squid and prawns to the pasta pan, toss.

Stir in the reserved charred chilli oil, adding the seeds to taste. Season and serve with lots of fresh parsley and lemon wedges.

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