



Spaghetti with Seafood

A superb dish to cook for good friends and enjoy with a bottle of Australian chardonnay.

400g spaghetti
about 4 tbsp Cobram Estate Premiere Extra Virgin Olive Oil
1.2 white onion, finely chopped
12 large green prawns, shelled, deveined and cut in half
16 scallops, cleaned
12 calamari rings
50ml dry white wine or 1 tbsp brandy
2 cups Italian style tomato sauce
2 cloves garlic, finely chopped
2 pinches of cayenne pepper
2 tbsp chopped parsley
salt and freshly ground black pepper
12 basil leaves, finely sliced

Serves 4

Premiere Extra Virgin Olive Oil



Cobram Estate premiere extra virgin olive oil is the first oil from the new harvest, regarded as the finest of the season

Use everyday for dressing salads and seafood, drizzling over vegetables, fish and bruschetta and dipping bread.

Bring a large saucepan of salted water to the boil and cook pasta in boiling water until al dente.

Heat two-thirds of oil in a wok or large non-stick pan and stir-fry onion for 30 seconds. Add prawns, scallops and calamari and stir-fry for 2 minutes. Add wine and bring to the boil. Add tomato sauce, return to a simmer and reheat well. Stir in garlic, cayenne pepper and parsley and season with salt and pepper. Toss pasta with sauce, sprinkle with basil and drizzle with remaining Cobram Estate Premiere Extra Virgin Olive Oil.

Enjoy your meal,

Gabriel Gaté