



Shrimps or prawns are also called „cock chafer grub“ at 7.5. This prevents interns from eating too much of this tasty dish ;)

yellow submarine

min

olive oil
4 cloves of garlic
0,5g saffron
2 dried red chillies
2 onions
7 big carrots
8 lemons

1000g prawns
1/2 liter of dry white wine
1 bunch of flat-leaf parsley
or: fresh coriander
salt
1000g linguini
1 baguette



1. Peel the **garlic** and put it into a pan with hot **olive oil**, add the crumbled **chillies** and the **saffron**.



2. Chop the **onions** and the **carrots** into small cubes and put them into the pan. Courageously add **salt**.



3. Bring a large pot of salted water to a boil and cook the **linguini** al dente.



4. Squeeze the **lemons** and open a bottle of dry **white wine**.



5. Put half of the **prawns** into the pan. Fill it up with the **lemon juice** and **white wine** and stir from time to time. Add the rest of the **prawns** shortly before serving. Season to taste with **salt** and add some of the roughly chopped flat-leaf **parsley**.



6. Serve the **linguini** with the **prawns** placed on top, distribute the sauce evenly, top with some more **parsely**. Offer **baguette** to soak up the sauce.

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