

Sepia Nero Pasta with Rock Shrimp by Mario Batali

Ingredients

Serves 4

3-4 Nests of Tarry Market Fresh Black Pasta
1lb Rock Shrimp
1/2 lb Spicy Calabrese
1 Box Sweet 100 Cherry Tomatoes
3 Fresh Scallions (sliced thin)
5 Tbls La Mozza Olive Oil
1/2 Cup White Wine
Ordigno Calabrese "The Bomb" to taste!

Directions

Bring heavily salted water to a boil. Heat 3tbls of La Mozza Extra Virgin Olive Oil in a large sauce pan. Slice Calabrese in long slivers and saute on low heat until fat is rendered. Add whole cherry tomatoes, toss then add white wine and reduce.

Add pasta to boiling water (about 2mins)

Add shrimp to sauce pan, Drain Pasta and add to mixture. Toss for 30 seconds or until shrimp is pink. Divide evenly between 4 warm plates. Top with Ordigno and scallions and remaining olive oil. Serve immediately.

