



# Yuzu Pesto Tagliolini with Shiso Olive Oil

NIBBLEDISH CONTRIBUTOR

## Ingredients

For the pesto (makes enough for 4 servings) - 1 generous tablespoon of [Yuzu Kosho](<http://www.slashfood.com/2006/02/17/yuzu-kosho-condiment-like-crack/>) - 100ml of fruity olive oil - large handful of pine nuts - 2 cloves of garlic - juice of half a lemon For the shiso olive oil (makes enough for several servings) - 5 [shiso](<http://en.wikipedia.org/wiki/Perilla>) leaves - 100ml olive oil - tablespoon of water - juice of half a lemon - salt and pepper, to taste To make the dish pictured (serves 1) - Tagliolini (or your favourite "long" pasta) - 4 cherry tomatoes, sliced - 2 king prawns - a splash of white wine - a handful of fresh basil, chopped

## Instructions

I'm super pleased with this. I've been perfecting it all week and I think this is probably one of the most accomplished, "original" recipes I've posted up so far on OSF. It's not only easy to put together, but combining the citrusy, spicy flavours of yuzu kosho with pasta is fast becoming a favourite for me. \*\*Both the pesto and the shiso oil can be prepared in advance and all you have to do is blitz the ingredients together with a blender. Couldn't be simpler.\*\* 1. Boil salted water for your pasta. When the water is at a rolling boil, dunk in your tagliolini and cover. 2. Sautee the prawns with a little butter, wine, salt and pepper in another pan. 3. When the pasta is done, drain and bring back to the pan - keep the heat on. Spoon some yuzu pesto into the pasta and toss with a splash of wine and a little glug of olive oil. Add the chopped basil to finish. 4. Arrange the tomatoes on a plate, with the tagliolini and the prawns. Season. Drizzle the tomatoes and prawns with shiso olive oil. Serve. This dish would also go excellently with scallops or a white fish in place of prawns.