



## Lemon Cream Spaghetti & Shrimp

Serves 4  
Prep time: 20 minutes  
Cook time: 25 minutes

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### *Ingredients*

8 oz spaghetti  
½ kg/1lb raw shrimp – peeled and de veined  
1 large leek, sliced crossways finely  
3 garlic cloves, crushed  
1 Cup/240 ml cooking cream  
1 Cup/100 grams grated parmesan  
1 Cup/240 ml white cooking wine  
1 Cup/240 ml reserved pasta water  
Juice and zest of one lemon  
Bunch of freshly chopped basil  
2 tablespoons butter  
2 Tablespoons olive oil  
Salt for seasoning

### For roasted lemons:

2 Lemons, cut into thin slices  
Sea salt

### *Method*

Preheat oven to 350 degrees C. Place all the cut lemons on a large baking sheet. Sprinkle with salt and bake for around 20 to 25 minutes. Turn the baking sheet half way through cooking and flip over the lemons. Remove from oven and set aside.

In a large pot set over medium heat, add olive oil and half of the garlic. Stir for about a minute until golden. Add leeks and give a good stir. Cook for about 5 minutes until they start to brown and then add a splash of water. Stir and leave for another minute or two. When you notice the pan dry and leeks sticking on, add a bit more water. Repeat this until leeks have a golden colour and are completely soft. About 10 minutes. Remove from heat.

In a large pot of boiling water, add spaghetti and cook to instructions on the pack. When cooked, remove and drain. Reserve about 1 cup/240 ml of pasta water.

While the spaghetti is cooking, heat a large skillet with 1 tbsp of butter and the remaining crushed garlic. Stir until golden and then toss in the shrimp. Cook over medium to high heat for about 5 minutes, stirring so they cook evenly. Lightly season with the salt and remove from heat. Set aside and keep warm.

Make the sauce by returning the pot with the leeks to a medium high heat. Add wine, lemon juice and lemon zest and bring to a boil. Reduce heat to a simmer leave for one to two minutes. Now, add the cooking cream and stir. Allow sauce to thicken for a couple of minutes. Add the reserved pasta water and give a good stir for another minute.

Add spaghetti, remaining butter and parmesan (reserving a little for garnish) to the pot and stir until completely combined. Add fresh basil and lemon slices. Give a gentle stir and serve immediately.

Top with extra fresh parmesan and fresh basil if desired.

## *Julia's Cuisine*

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