

Spaghetti with Shrimp and Tomato Passatina

Serves 4 to 6

extra virgin olive oil
150 grams • $\frac{1}{2}$ yellow onion, finely diced
12 grams • 3 garlic cloves, minced
150 grams • 1 carrot, cut into $\frac{1}{4}$ -inch pieces
454 grams • 1 pound shell-on raw baby shrimp
kosher salt and black pepper
a pinch of dried red pepper flakes
115 grams • $\frac{1}{2}$ cup white wine
240 grams • $1\frac{1}{2}$ cups canned tomatoes
50 grams • 4 breadsticks, like grissini, broken up
2 grams • 2 teaspoons chopped parsley
340 grams • 12 ounces fresh or dried spaghetti

Heat a thin film of olive oil in a large, wide pot over medium heat. Stir in the onion and sweat until softened, 3 minutes. Stir in the garlic and sweat 1 to 2 minutes more until aromatic. Add the carrot and sweat until softened, 3 to 4 minutes.

Turn up the heat to medium-high, stir in the shrimp, and season with salt, pepper, and pepper flakes. Pour in the wine and bring to a simmer. Stir in the tomato and return to a simmer. Pour in 1 cup of water, lower the heat, and cook for 8 to 10 minutes or until the shrimp are soft enough to break up with a wooden spoon if pressed. Stir the broken grissini pieces into the pot, remove from the heat, and stir in the parsley.

Place a food mill fitted with a coarse plate over a clean pot. In batches, pass the shrimp and broth through the food mill. You will have a coarse paste. (If it's too dry to go through the food mill, stir in more water). Taste the shrimp paste and season with salt and pepper.

Bring a pot of salted water to a boil. Cook the spaghetti for 4 minutes if using fresh, and as directed on the package if using dry. Drain the spaghetti, reserving a cup of pasta water, and return the spaghetti to the pasta pot. Stir spoonfuls of the shrimp paste into the spaghetti until evenly coated, adding a few spoonfuls of water if the pasta looks dry, and simmer for one more minute before serving.



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