

A bottle of Chairman's Reserve Rum is on the left, and a white bowl filled with rigatoni pasta, prawns, and a creamy tomato sauce is in the foreground. The background is dark.

# Spiced Prawn Rigatoni in a Chairman's Reserve Tomato Parmesan Cream

## INGREDIENTS

2 shallots (diced)

3 cloves garlic

½ tsp red pepper flakes

¼ cup chairman's reserve original

½ cup tomato paste

½ cup heavy cream

1 cup parmesan

500g rigatoni pasta

6 large prawns (deveined)

½ cup butter



## METHOD

1) In a large skillet over medium heat, melt butter then add shallots and garlic. Stir frequently, until softened for 4 to 5 minutes.

2) Add tomato paste and red pepper flakes and stir frequently for 5 minutes until the sauce has coated shallots and garlic and begins to darken.

3) Add Chairman's Reserve Original and stir, scraping up any browned residue from the bottom of the skillet. Turn off heat.

4) In a separate saucepan sauté prawns on medium heat for 3 minutes & set aside. Season to taste. Bring a large pot of salted water to a boil and cook pasta until al dente. Reserve 2 cups of pasta water before draining.

5) Return sauce to medium heat and add 1/4 cup of pasta water and heavy cream, stirring to combine. Add half the parmesan and stir until melted. Turn off heat and stir in cooked pasta and prawn.

6) Fold in remaining parmesan, and slowly add in more pasta water (about a tablespoon at a time) until the sauce reaches your preferred consistency. Season to taste. Serve topped with more Parmesan and torn basil leaves.