

*Pepernota Muscarpone  
di Gambero Campanelle*

**Pasta Bowl 2004 Winner**

By Laverne Bechesta

- 2 tbsp. Virgin olive oil
- 1 tsp. chopped garlic
- 1/2 tsp. Red pepper flakes
- 1/2 lb. Shrimp (peeled & de-veined)
- 1/4 cup fresh basil chopped

Saute the above items for 5 minutes - then add

12 oz. jar roasted red peppers in water, drained (save juice) pureed

6 oz. Mascarpone cheese - softened

Use the juice of peppers to make it as the sauce thinner if you like.

Salt & pepper to taste

Saute the first 5 items until shrimp are firm, remove shrimp and blend in the remaining ingredients.

When hot add shrimp and toss with 1 lb campanelle cooked al dente.

Garnish with green onion

The sauce may be made 2 days in advance.

BUON APPETITO

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