

This recipe was created especially for Summerset Winery
by Chef Cody James of Manhattan Catering LLC.

Seafood Imperial Over Roasted Angel Hair Pasta

Served with Shrimp & Mussels
Featuring Summerset Winery "Vidal Blanc" Wine
Serves 6

Ingredients:

1 lb. angel hair pasta
16-20 count raw shrimp per person
6-8 raw mussels per person
12 oz. Summerset Winery "Vidal Blanc" Wine
8 oz. heavy cream
1 lemon, zested
4 cloves of garlic, minced
3 fresh basil leaves, chopped
2 oz. each olive oil and butter
2 large peeled, julienned carrots
1 large red pepper, julienned
1 lb. frozen peas, thawed
Salt and pepper to taste

Directions:

Preheat oven to 350°. Place 1 lb. angel hair pasta on a baking sheet. Lightly coat with olive oil, rolling until pasta is evenly coated. Bake pasta at 350° until golden brown.

Bring 4 quarts of water to a boil in large pan. Add 1 Tbsp salt. Add browned pasta and cook until al dente. Cool drained pasta with cold water and set aside.

Seafood Imperial Sauce:

In a 4 quart sauce pan, combine 12 oz. wine, minced garlic, chopped shallots or onion, chopped basil and lemon zest. Reduce by half. Add cream and reduce by half again.

Combine and heat olive oil and butter in a large sauté pan. Sauté shrimp until pink then add prepared vegetables. Toss thoroughly. Add mussels and toss thoroughly. Add sauce then cover. Turn down heat and allow to simmer for approximately 10 minutes or until all mussels are open. Add pasta and again toss thoroughly. Let pasta and sauce simmer for approximately 5 minutes or until sauce comes back to a light boil and pasta is completely heated. Plate immediately. Possible garnishes: chopped fresh basil or parmesan cheese.

Serve with Summerset Winery "Vidal Blanc" Wine and homemade Focaccia bread.

