

KITCHEN AFFAIRS

for the serious cook

WOODLAND CENTER
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LINGUINE with a PINK SHRIMP SAUCE
LINGUINE ai GAMBERI con PANNA ROSA—Serves 4
Celebrity Guest Chef: Giuliano Hazan,
author of Giuliano Hazan's Thirty Minute Pasta

This is a very elegant sauce that is traditionally served with seafood-filled ravioli. A portion of the shrimp are chopped very fine, giving the sauce a consistency similar to meat sauce. parsley at the end adds lightness and fragrance.

3/4 pound	large shrimp	salt
2 medium cloves	fresh garlic	freshly ground pepper
2 TaBleSPoons	extra-virgin olive oil	1 pound linguine
2 TaBleSPoons	tomato paste	6 to 7 sprigs flat-leaf Italian parsley
1/2 cup	dry white wine	1 cup heavy cream

Fill a pot for the pasta with about 6 quarts of water, place over high heat, and bring to a boil.

Peel and de-vein the shrimp. Cut one-third of the shrimp into 1/2-inch pieces, leaving the rest whole.

Peel and lightly crush the garlic cloves. Put the olive oil in a 12-inch skillet, add the garlic, and place over medium-high heat. Sauté until the garlic cloves are lightly browned on all sides, then remove them and discard them.

While the garlic is sautéing, dissolve the tomato paste in the white wine. After removing the garlic cloves, add the wine with the dissolved tomato paste to the pan and cook until the liquid has reduced by about half.

Add the whole shrimp and season with salt and pepper. Cook until the shrimp have turned pink, 2 to 3 minutes, then remove the pan from the heat.

When the water for the pasta is boiling, add about 2 TaBleSPoons of salt and stir. Add the linguine, and stir until all the strands are submerged. Cook until *al dente*.

Finely chop enough parsley to measure 2 TaBleSPoons. Use a slotted spoon to transfer the cooked shrimp to a food processor. Pulse until the shrimp are chopped to a medium-fine consistency, then return them to the pan. Place the pan back over medium-high heat and add the cream. Cook until the cream has reduced by about half, then add the raw shrimp and the parsley. Season lightly with salt and cook until the shrimp pieces turn pink, 1 to 2 minutes, then remove the pan from the heat.

When the pasta is done, drain it well, toss with the sauce, and serve at once.