

From the book "Man Can Cook" for "The Saturday Herd"
By Robert Sturm

Seafood Pappardelle

Ingredients:

1 TB. Olive Oil
2 each Mussels
2 each Shrimp, large, peeled and deveined
1 each Sea Scallop, large
1 each Calamari Tube, cut into rings
3 oz. Halibut or Fish
2 each Grape Tomatoes, cut in half
1 tsp. Garlic, minced
2 oz. Wine
1 oz. Clam Juice or 3 oz. Clam Juice
2 TB. Butter or Pareve Margarine
TT Sea Salt
TT Pepper, fresh ground
1 TB. Basil, fresh, chopped
1 tsp. Parsley, fresh, chopped
½ Cup Pappardelle Pasta or Egg Noodle
1 tsp. Olive Oil
1 tsp. Parsley
1 tsp. Parmesan Cheese, grated
1 tsp. Chervil, roughed chopped



Directions

For the seafood - In hot pan, add olive oil, sauté shrimp, scallop, mussels, fish pieces, calamari add garlic till lightly brown. Add tomato, deglaze white wine, basil, clam juice and reduce slightly. Add parsley, season, keep warm.

For the pasta - Cook pasta in boiling water, remove drain from water and toss with olive oil and parsley. Keep warm.

To Serve - Place pasta in center of bowl, spoon seafood ragout on top, garnish with parmesan and chervil.