

Fettucine Fruita de Mar

Executive Chef Shumway, Tanino's Italiano Ristorante, Horseheads, NY

Ingredients

5 pieces shrimp
 3 pieces scallops
 2 ounces crab meat
 2 ounces New York Riesling
 3 ounces fish stock
 4 ounces heavy cream
 2 teaspoons grated Parmesan
 1 teaspoon fresh basil, chopped
 1 teaspoon butter

Preparation

Place butter, basil and crab meat in a pan. Sauté until butter is melted. Add scallops and shrimp, Cook one side of seafood. Deglaze with white wine, heavy cream and fish stock. Reduce until slightly thickened and add parmesan and place over pasta on platter.

Makes 2-4 servings

