

THE PASTA QUEEN'S

CREAM OF SHRIMP AND LEMON PASTA

WITH FERRARI-CARANO'S PINOT GRIGIO FROM ITALY



DIRECTIONS

Make the shellfish broth. In a large pot, heat the olive oil over medium-low heat. Add the carrot, celery, onion, and parsley stems. Cook for a few minutes, then increase the heat to medium-high and add the shrimp heads and shells and cook briefly. Season to taste with salt and pepper, then add the Pinot Grigio. Add about 6 cups of water and bring to a boil, then reduce the heat to a simmer and cook, uncovered, for 20 minutes. Strain the broth, discarding the solids, then return to the pot and keep the broth simmering while you start making the pasta.

In a large skillet, heat olive oil and garlic over medium heat. Let sizzle for 1 to 2 minutes, or until fragrant, then add the shrimp. Cook, stirring occasionally for about 1 minute, then add lemon zest and the Pinot Grigio. Cook, shaking the pan from time to time, until the shrimp is cooked through and opaque, about 2 minutes. Remove the shrimp from the pan with a slotted spoon, and transfer about 6 to 8 of the shrimp to a high-speed blender, along with about 1/4 cup of the shrimp cooking liquid. Blend until smooth.

Return the shrimp purée to the skillet and set it over medium-low heat. Add fresh parsley and a drizzle of olive oil, then add the spaghetti. Increase the heat to medium-high and add shellfish broth until the spaghetti is just barely submerged, adding more as needed. Let the pasta cook, stirring often so it does not stick, and adding more shellfish broth when the pan looks dry. Cook until al dente, allowing the pasta to completely absorb the liquid. Add 1/4 cup shellfish stock at a time as needed to finish cooking the pasta. You will not need all of the broth, excess can be stored in the fridge or freezer for another use.

When the pasta is al dente, add the tomatoes and let them cook briefly, about 1 to 2 minutes.

Serve topped with more fresh lemon zest to taste, the reserved whole shrimp, and a bit of grated Parmesan cheese, as desired. Just gorgeous!



SHELLFISH BROTH INGREDIENTS

- 2 tbsp Extra-virgin olive oil
- 1/2 cup Ferrari-Carano Pinot Grigio
 - 1 Carrot, cut into 2-inch pieces
 - 1 Celery stalk, cut into 2-inch pieces
 - 1 Medium white onion, quartered
 - 8 Parsley stems
- Shrimp heads and shells (trimmed from about 10 to 12 large shrimp)
- Sea salt and freshly ground black pepper, to taste

PASTA INGREDIENTS

- 2 tbsp Extra-virgin olive oil, plus more to taste
 - 1 Garlic clove, roughly chopped
- 10-12 Shrimp, peeled and deveined, tails removed
- 1 tsp Fresh lemon zest, plus more for garnish
- 1/2 cup Ferrari-Carano Pinot Grigio
- 2 tbsp Chopped fresh parsley
- 1 lb Spaghetti
 - 6 Cherry tomatoes, halved
- Grated Parmesan cheese garnish, as desired

FERRARI-CARANO

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