

SCALLOP LINGUINE

Serves 4

- 3 pounds fresh linguine pasta
- 1 pound U-10 fresh sea scallops
- 2 fresh tomatoes, large diced
- 1 tablespoon chopped fresh garlic
- 1 cup white wine
- 8 cups heavy cream
- 1 pound crimini mushrooms, sliced
- 1 pound Asiago cheese, shaved
- 1 pound baby spinach, stems removed
- 5 leaves fresh basil
- Juice from 2 fresh lemons
- 1 teaspoon coarse ground black pepper
- Kosher salt, to taste

Add salt to a pot of water and bring it to a boil. Cook the pasta to al dente. Drain, shock in ice water bath and reserve.

Clean the scallops, removing the muscle, and place them on a paper towel to absorb excess moisture.

Heat a touch of olive oil in a large sauté pan. Sear the scallops on both sides over medium heat until they begin to caramelize, about 3–4 minutes. Remove the scallops from the pan and add tomato and garlic. Deglaze the pan with white wine when the garlic starts to brown. Add the cream and reduce for 3–4 minutes. Add mushrooms and reduce heat to a low simmer. Add ½ of the shaved Asiago cheese. Using a wooden spoon, slowly stir in the spinach. Cook for 2 minutes. Add the basil and lemon juice. Season to taste with salt and pepper. Continue cooking until the sauce coats the back of a spoon. If necessary, add more cheese. Fold in the fresh pasta and remove from heat. Top with the caramelized scallops and remaining cheese and serve family style.

