

SCALLOP CREAM SAUCE

1 ounce mushrooms, sliced
1/2 ounce butter
4 ounces scallops,

4 ounces cream sauce*
1 package Peperonata fresh saffron shrimp ravioli, cooked al dente
Parmesan cheese, grated
parsley, chopped

Saute mushrooms in butter about 1 minute. Add scallops and continue cooking 2 to 3 minutes just until flesh is opaque. Add Cream Sauce; bring to simmer and cook 1 minute. Arrange well drained noodles on serving plate and top with creamed scallops. Garnish with cheese and parsley. Makes 1 serving.

Cream Sauce:

1/4 cup shallots, minced
1 1/2 teaspoons garlic, minced
1 1/2 ounces butter
2 ounces dry vermouth
1 1/3 quarts heavy cream
1/2 ounces lemon juice
white pepper and salt, to taste

Saute shallots and garlic in butter until transparent. Deglaze pan with vermouth. Add cream; bring to simmer and reduce by 1/3 or until slightly thickened. Add lemon juice and season to taste with salt and pepper.

Serves 6.